

Kangarilla Road Tasting Notes



2009 Kangarilla Road Good Intentions Viognier

McLaren Vale experienced cool conditions in December 2008 and most of January 2009 with temperatures only climbing above 30°C on three days up until a hot spell in late January. The rest of the 2009 summer was relatively mild allowing the fruit to develop with balanced characters.

Our Viognier, grown on the Estate vineyard is a fresh, aromatic, citrus driven modern style complemented by a balanced use of oak with 30% of the wine fermented in new French oak Barriques. The wine matured for 3 months with occasional barrel stirring early. This oak component is unobtrusive yet critical to the overall aroma and flavour of the final wine.

Total Acidity g/1L	7.25
Alcohol %	12.00
pH	3.25
Residual Sugar g/L	1.00
Bottling Date	October 2009
Winemaker	Kevin O'Brien

Colour: Light straw with green hues

Bouquet:

Floral notes of citrus flowers, Kaffir lime leaves and violets with lemon and lemon zest combining with citrus pastilles.

Palate:

A full luscious palate of great length with refreshing lively citrus juice and zesty flavours. This is an elegant style displaying tight acidity, great length of flavour together with integrated texture from the light use of oak. This wine is to be enjoyed now and over the next 5 to 8 years.

Enjoy with anything shellfish, pork sausages, light cheeses.

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