

Kangarilla Road Tasting Notes



2010 Kangarilla Road Sangiovese

Above average rainfall in winter and autumn of 2009 set vines up well with healthy canopies and allowed the soil to store water, to be accessed later by the vines in the warmer part of the season. February and March were mild, calm with cool nights. The cool nights helped keep vines healthy with heavy dews occurring in the morning. Crops were balanced and the wines emerging from the red varieties particularly are of a high standard. Vintage 2010 in McLaren Vale will be the strongest since 2006 and we are excited by the quality of grapes and the resultant wines post fermentation.

This wine was fermented using traditional plunging techniques in open fermenters followed by an extended maceration on skins. The wine was aged in a combination of French and American oak puncheons and hogsheads for 12 months.

Total Acidity g/L 6.90

Alcohol % 14.0

pH 3.45

Residual Sugar g/L 0

Bottling Date October 2010

Winemaker Kevin O'Brien

The 2010 Sangiovese is from our neighbour's vineyard nestled in the foothills of McLaren Vale just off the Kangarilla Road. The vineyard is trellised to vertical shoot positioning (VSP) in order to create dappled light on the fruit and maximise airflow so critical for this variety in order to achieve an even ripening.

Aromas of Spicy black and red cherry compote. Cherries, raspberries and a dash of anise and cardamom combine on the palate. Fine chalky tannins complete this wine carrying an attractive hint of sweet earthiness.

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