

# Kangarilla Road Tasting Notes



## 2012 Kangarilla Road Sangiovese

The 2012 vintage was one of the most condensed seen in McLaren Vale with crushing completed by the end of March compared with the middle of April in 2011. The McLaren Vale vintage was light in crop, but of excellent quality, one of the best. Harvest weather conditions during February and March saw cool nights but warm days ideal for ripening.

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.

|                          |               |
|--------------------------|---------------|
| <b>Total Acidity g/L</b> | 6.85          |
| <b>Alcohol %</b>         | 14.0          |
| <b>pH</b>                | 3.50          |
| <b>Bottling Date</b>     | July 2013     |
| <b>Winemaker</b>         | Kevin O'Brien |

The 2012 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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