

Kangarilla Road Tasting Notes



2012 Kangarilla Road Terzetto

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.

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

This, our second release of Terzetto is a unique blend of 45% of Sangiovese, 40% Primitivo and 15% Nebbiolo. Here we are looking to balance the intense varietal and structural characteristics of these three wonderful Italian varieties..

The result is layers of aromas including spicy cherries fresh roses, potpourri, and plum with hints of star anise.

White and black cherries, rose hip and spicy plums dominate the fruit profile on the palate together with nuances of cardamom combine with rustic fruit tannins which build, culminating in incredible lingering flavors that seem to go on forever.

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