

Kangarilla Road Tasting Notes



2013 Kangarilla Road Cabernet Sauvignon

Winter rains during 2012 set up our subsoils perfectly with some of the highest levels of moisture seen in recent years. Summer arrived a little late and the vine canopies were in perfect shape for the little burst of heat we received during January. The 2013 McLaren Vale vintage yielded awesome quality, with weather conditions during February and March perfect cool nights and warm days ideal for ripening.

The wine was fermented in open fermenters with floating cap and using gentle cap management techniques. The pressed wine was aged in a combination of new French and American oak complemented with an even mix of 1, 2, 3 and 4 year old oak.

Total Acidity g/L	6.5
Alcohol %	14.5
pH	3.50
Bottling Date	May 2015
Winemaker	Kevin O'Brien

An alluring fragrance of warm spiced cake, tantalising hints of red berries and dark chocolate and the occasional glimpses of anise and Tia Maria on the nose.

The palate is rich and multi layered and there are gentle round mouth filling tannins which carry with them the beguiling flavours of rich dark cherries and plums entwined with middle eastern spices which have lovely long lingering length.

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