

# Kangarilla Road Tasting Notes



## 2013 Kangarilla Road Organic Chardonnay

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.

This, our second organic Chardonnay is made from a fully certified 'A' grade vineyard in the Willunga sub region. Organic farming is essentially a traditional or historical approach to farming where no synthetic chemicals are used and intervention is minimal. 30% of the wine was fermented in new French oak hogsheads and remained in oak for one month. This light use of oak contributes subtle texture to what is essentially a crisp fresh Chardonnay style.

<b>Total Acidity g/L</b>	6.5
<b>Alcohol %</b>	12.5
<b>pH</b>	3.19
<b>Bottling Date</b>	April 2013
<b>Winemaker</b>	Kevin O'Brien

The wine shows supple citrus notes of lime, lemon sorbet together with nuances of green apple and honey dew melon. These characters transfer nicely to the palate complemented by the light oak treatment with nuances of macadamia.

Enjoy it now, on its own and also with salads and seafood.

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