

Kangarilla Road Tasting Notes



2013 Kangarilla Road Terzetto

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 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	6.4
Alcohol %	14.5
pH	3.45
Bottling Date	October 2014
Winemaker	Kevin O'Brien

Engaging aromatics of Eastern spices including cinnamon, cardamom and a hint of fresh vanilla appear instantly in the glass. Followed quickly by the enticing flavours of red berry fruits, fresh sweet hay and forest floor together with subtle musky rose overtones.

The wine itself is smooth, with a taste of gently poached red fruits and sweet spice. Dark prunes and a touch of anise linger mixed with fine slightly chalky tannins.

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