

Kangarilla Road Tasting Notes



2014 Kangarilla Road Duetto

The impact of Summer was felt in McLaren Vale in 2014 with two major heatwaves in both January and February testing grapevine tolerance to extreme conditions.

Relief came with a major rain event with 40mm falling in 24 hours. This signalled the beginning of a pattern of cooler daytime temperatures which, together with the water that was retained by the vines, had the effect of delaying harvest allowing flavour to balance with sugar ripeness.

Duetto is an uncommon blend of Vermentino 66% and Fiano 34%. These varieties are quite new to Australia and originate from Sardinia and the Campagna region of Italy. Vermentino brings freshness and acidity to the wine whilst Fiano contributes breadth and texture. In order to accentuate the textural capacity of these varieties we fermented 20% on skins in tradition clay amphora's. This component remained on skins for 8 weeks before it was pressed. Despite it's time on skins the Vermentino remained amazingly fresh yet beautifully textural. The Fiano which is a tougher skinned quite phenolic variety looked so good it probably could have spent longer on skins, next year perhaps. Both varieties were fermented separately and underwent wild ferments.

Total Acidity g/L	6.3
Alcohol %	12
pH	3.27
Bottling Date	August 2014

Winemaker Kevin O'Brien

Aromas of citrus marmalade combined with crystallized ginger and glimpses of freshly baked shortbread.

An amazingly textural palate with tangy marmalade notes and aromatic fruits including apricots, quince and feijoya.

Kangarilla Road Vineyard and Winery
PO Box 532 McLaren Vale South Australia 5171, Australia
Ph: +61 8 8383 0533 Fax: +61 8 8383 0044
Email: contactus@kangarillaroad.com.au