

Kangarilla Road Tasting Notes



2014 Kangarilla Road Montepulciano

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.

Montepulciano is a new variety to Australia and originates from the Abruzzi region of central Italy. It's behaviour viticulturally here in McLaren Vale is excellent and appears to thrive in our Mediterranean style climate.

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 older French and American oak puncheons and hogsheads for 12 months.

Total Acidity g/L	6.5
Alcohol %	14.0
pH	3.50

Winemaker Kevin O'Brien

Lifting from the glass is an intoxicatingly perfumed combination of dark fruit pastilles and blackberries with hints of menthol, spearmint leaves and tuber rose.

On the palate there is a luxurious array of rich dark berry fruits combined with aromatic Cuban cigar and hints of menthol. Fruit tannins show their presence amidst flavours reminiscent of homemade nectarine jam.

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