

# Kangarilla Road Tasting Notes



## 2014 Kangarilla Road Organic Chardonnay

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.

This, our third 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.

**Total Acidity g/L** 6.2

**Alcohol %** 13

**pH** 3.16

**Bottling Date** August 2014

**Winemaker** Kevin O'Brien

Aromas of Granny Smith apples and pears on the nose with tantalising notes of orange blossom.

The palate is fresh and bright with citrus flavours reminiscent of finger limes and orange oil.

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