

Kangarilla Road Tasting Notes



2014 Kangarilla Road Primitivo

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.

Primitivo is found growing on the heel of the boot of Italy in a region called Puglia. Originally a native of Croatia, Primitivo eventually travelled west to the USA where it mysteriously became known as Zinfandel. We have used the Primitivo synonym with this wine to reflect its exuberant Mediterranean style.

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.

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| Total Acidity g/L | 6.5 |
| Alcohol % | 14.5 |
| pH | 3.29 |
| Bottling Date | October 2016 |
| Winemaker | Kevin O'Brien |

The wine smells of dusty hay, sweet red berries, spicy anise and enchanting perfumed dark red roses.

It jumps onto the palate with lively bright acidity carrying with it dried fruits dried herbs and notes of raspberry jubes and other red berries. There is a reassuring backbone of fine integrated tannins carrying the flavours towards a savoury finish.

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