

Kangarilla Road Tasting Notes



2014 Kangarilla Road Shiraz

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 wine is a sub-regional blend of several McLaren Vale vineyards. It was fermented in traditional open fermenters with heading board systems and in static open fermenters using gentle cap management techniques. Oak maturation was 16 months in 25% new French and American hogsheads, the balance aged in 1 to 4 year old barrels.

Total Acidity g/L	6.1
Alcohol %	14.5
pH	3.45
Bottling Date	May 2015
Winemaker	Kevin O'Brien

An aromatic wine with hints of delicate floral notes reminiscent of freesias together with enticing sweet red berry conserve and glimpses of geranium.

On the palate is a delicious kaleidoscope of red currants, black cherries, macerated strawberries with caramelised beetroot and nasturtiums. The elegant tannin profile elongates the palate encouraging these flavours to linger.

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