

Kangarilla Road Tasting Notes



2014 Kangarilla Road Zinfandel

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.

The Zinfandel was fermented in traditional open oak fermenters, using gentle cap management techniques. The wine was cold soaked prior to fermentation to help build structure and mid palate. The wine was fermented to dryness after which it macerated on skins for a further 2 weeks. The pressed wine was aged in a 1 year old French Hogsheads for 18 months.

Black St. Peters is a curious name thought to be given to Zinfandel during the mid 1800's where it was sold out of a nursery on Long Island. It's origins at the time much remained a mystery.

Total Acidity g/L	6.8
Alcohol %	15.5
pH	3.39
Bottling Date	September 2016
Winemaker	Kevin O'Brien

There is a slight dustiness that quickly disappears revealing red fruit and spice, rich dried currants and sultanas and a subtle nod to rum and raisin.

The palate comes alive with a zingy briariness. There is a celebration of red berries, red plums, spice and dried fruit encompassed within a deluxe mouthfeel and gentle tannins. Christmas in a glass.

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