

Kangarilla Road Tasting Notes



2015 Kangarilla Road Duetto

Duetto is an uncommon blend of Vermentino 66% and Fiano 34%. These varieties are quite new to Australia and originate from Sardinia and the Campagna region of Italy.

Vermentino brings freshness and acidity to the wine whilst Fiano contributes breadth and texture. In order to accentuate the textural capacity of these varieties we fermented 20% on skins in tradition clay amphora's. This component remained on skins for 16 weeks before it was pressed.

Despite it's time on skins the Vermentino remained amazingly fresh yet beautifully textural. The Fiano which is a tougher skinned quite phenolic variety looked so good it probably could have spent longer on skins, next year perhaps. Both varieties were fermented separately and underwent wild ferments.

Total Acidity g/L 6.6

Alcohol % 13

pH 3.26

Bottling Date November 2015

Winemaker Kevin O'Brien

The initial aroma is slightly flinty and is evocative of summer electrical storms. Then the sweet scent of glace pears, apricots and lycee intermingle and glimpses of ground coriander seeds appear.

The palate is full of firm and tangy apricots together with both slightly sweet and saline notes reminiscent of fresh crustaceans. The wine has a delightfully textural mouthfeel that carries a great length of flavour with hints of Campari on the finish.

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