

Kangarilla Road Tasting Notes



2015 Kangarilla Road Primitivo

In 2015 there was a mini heatwave early January followed by mild days and relatively cool nights. February and March were very dry, vines with supplementing irrigation held up very well thanks to minimal bursts of heat through this period. The highlight for reds was Shiraz with grapes showing an abundance of spicy fruits with colour, richness balanced tannins and vibrant fruit length.

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.

Total Acidity g/L	6.7
Alcohol %	14.5
pH	3.34
Bottling Date	October 2017
Winemaker	Kevin O'Brien

Sweet berry fruit entwines with the scent of all spice, a touch of orange oil and a slightly herbal pot pourri.

The fruit on the palate is initially sweet with a slight dustiness to it. Dried apricots, raisins and dried nectarines take over carried by a mouth coating tannin structure. A fantastic food with wine.

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