

Kangarilla Road Tasting Notes



2016 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 5.6

Alcohol % 13

pH 3.02

Bottling Date July 2018

Winemaker Kevin O'Brien

Intriguing aromas of tantalising saffron pears, just ripe apricots, nutty macadamias and zesty lemon sherbet dance around a quirky slightly saline nub.

There are intense and textural citrus notes on the palate which try to dominate but glimpses of tropical fruit including pawpaw and champagne melon shine through and pineapple lingers and lingers.

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