

Kangarilla Road Tasting Notes



2016 Kangarilla Road Sangiovese

Winter in 2015 was dry and although its rain volume was near normal the Spring of 2015 was very dry. The 2016 Vintage started a few days earlier than ever before in late January. February was very mild, there were only a few days over 30 degrees and nights were cold. Parts of March were ideal combining warm days with cool nights, so concentration grew and the colours were strong.

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 French and American oak puncheons and hogsheads for 18 months.

Total Acidity g/L	6.45
Alcohol %	13.5
pH	3.40
Bottling Date	July 2019
Winemaker	Kevin O'Brien

The 2016 Sangiovese is from our neighbour's vineyard nestled in the foothills of McLaren Vale just off the Kangarilla Road. The vineyard is trellised to vertical shoot positioning (VSP) in order to create dappled light on the fruit and maximise airflow so critical for this variety in order to achieve an even ripening.

Aromas of Spicy black and red cherry compote. Cherries, raspberries and a dash of anise and cardamom combine on the palate. Fine chalky tannins complete this wine carrying an attractive hint of sweet earthiness.

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