

Kangarilla Road Tasting Notes



2017 Kangarilla Road Primitivo

There were healthy winter rains and plenty of spring rains that set the vines up very well. There was a later than usual start to harvest with long, slow ripening periods resulting in grapes with great depth of flavour. The intermittent summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights. Overall it was a great vintage with minimal disease pressure and above average crop levels.

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	April 2019
Winemaker	Kevin O'Brien

Dark richly perfumed cherries and intensely fragrant strawberry jelly greet you followed by the scent of perfumed dark roses with hints of tea and orange oil.

The palate is spicy and reminiscent of chai tea. Evocative flavours of a rich tagine with expressions of orange oil and truffle notes all entwined with dark sweet berry fruit.

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