

Kangarilla Road Tasting Notes



2017 Kangarilla Road Shiraz

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.

This wine is a sub-regional blend of several McLaren Vale vineyards. It was fermented in traditional open fermenters with heading board systems and in static open fermenters using gentle cap management techniques. Oak maturation was 18 months in 25% new French and American hogsheads, the balance aged in 1 to 4 year old barrels.

Total Acidity g/L	6.40
Alcohol %	14.5
pH	3.48
Bottling Date	May 2019
Winemaker	Kevin O'Brien

Intense herbal and floral elements reminiscent of wattle flowers dominate with nuances of perfumed blackcurrants.

Multiple layers of blackcurrants have a slightly savoury intonation together with roasted ground eastern spices that elevate the wine beyond being merely a delicious fruit bomb to a grown up elegant McLaren Vale Shiraz.

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