

Kangarilla Road Tasting Notes



Kangarilla Road Geology Series 2018 Alluvial Fans Shiraz

McLaren Vale benefited from a good wet season in 2017 which gave us very healthy vines heading into the 2018 season. These very good winter rains set up conditions for initial canopy growth and the dry spring kept the vigour in check and early season disease at bay. Our summer and early autumn were unusually dry, in fact here was as little as 10mm of rain from 1st of January through to picking in the middle of March. Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. Early indications suggest the wines are very good from this vintage across the board.

The vineyard Kangarilla Road has chosen is in the geologically significant Alluvial Fans Formation which is located on the eastern boundary of McLaren Vale between Kangarilla and McLaren Flat. The soil here is deep and filled with alluvial material washed down from the hills immediately to the east over millions of years. The altitude of the vineyard contributes to the elegance of the wine displaying lifted floral aromatics with spice and plums.

Total Acidity g/L	7.21
Alcohol %	14.5
pH	3.3
Bottling Date	August 2020
Winemaker	Kevin O'Brien

Velvety darkly perfumed with top notes of violets surrounded by deep red roses. There are hints of spice dominated by anise. Hidden amongst the floral notes is an aroma of Victoria sponge cake sandwiched with dark berry jam. Glimpses of fresh spruce are also evident.

The palate is all enchanting dark velvet flavoured with mulberries. Thoughts go to a French Patisserie serving berry tarts with a restrained elegant sweetness. Ambrosial.

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