

Kangarilla Road Tasting Notes



2018 Kangarilla Road Cabernet Sauvignon

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 under control. 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 excellent conditions at harvest.

The wine was fermented in open fermenters with floating cap and using gentle cap management techniques. The pressed wine was aged in a combination of new French and American oak complemented with an even mix of 1, 2, 3 and 4 year old oak.

Total Acidity g/L	6.75
Alcohol %	14.0
pH	3.45
Bottling Date	December 2019
Winemaker	Kevin O'Brien

Irresistible blackcurrant jubes leap out of the glass and then the more nuanced fragrances of red roses, exotic sandalwood, dark chocolate and star anise.

There is a big mouthful of black berries and dark cherries, suggestions of Black Forest cake, hints of menthol and a lingering finish carried by fine tannins of espresso coffee, cloves and cinnamon.

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