

Kangarilla Road Tasting Notes

2018 Kangarilla Road Primitivo



McLaren Vale benefited from a good wet season in 2017 which gave us very healthy vines heading into 2018. 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.

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	Feb 2021
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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