

Kangarilla Road Tasting Notes



2018 The Veil

McLaren Vale Vermentino under Flor
(Biodynamic)

This wine is inspired by an ancient and distinctive style traditionally grown in the Jura region of France where the wine is most famously known as vin jaune. Here the wine is made by a similar process to that of Sherry, developing its unique aromas and flavours in barrel and under a strain of yeast known as flor. These wines can be quite pungent, the result of between 3 and 5 years under the flor yeast.

Here the flor yeast which sits on the surface of the wine grows as a thin film or 'voile' – **veil** in English.

In order to capture the delicate aromas and flavours of the Vermentino we have aged this wine in two year old French barriques for 18 months under flor.

When to consume

Served chilled these wines are perfect aperitifs and a wonderful accompaniment to fresh oysters or sashimi.

Tasting

The nose is reminiscent of an ancient overgrown orchard alive with the aromas of green grass, windfall apples and lemons and strewn with wildflowers. Charming suggestions shine through of organic dried apricots and almond praline.

Golden fragranced sweet lemons weave with a herbaceous yet floral lemon myrtle to endow the luscious mouthfeel. The wine is gorgeously textural and slightly creamy bringing with it a lemony golden syrup that evolves into the lingering flavour of delicious French pastries.

This wine is **not filtered** and may appear a little cloudy.

Alcohol %

13.5

Bottling Date

July 2021

Winemaker

Kevin O'Brien



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