

# Kangarilla Road Tasting Notes



## 2019 Kangarilla Road Montepulciano

A dry winter, followed by a windy spring presented some challenges for the growing season, and made irrigation management the key to getting through the hot and very dry summer that came next. Careful irrigation through spring and summer was required to allow the vines to stay healthy and carry the fruit through to harvest.

Montepulciano is a new variety to Australia and originates from the Abruzzi region of central Italy. It's behaviour viticulturally in Australia is excellent and appears to thrive in our Mediterranean style climate.

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 9 months.

<b>Total Acidity g/L</b>	6.5
<b>Alcohol %</b>	14.0
<b>pH</b>	3.50

**Winemaker** Kevin O'Brien

Lifting from the glass is an intoxicatingly perfumed combination of dark fruit pastilles and blackberries with hints of menthol, spearmint leaves and tuberose.

On the palate there is a luxurious array of rich dark berry fruits combined with aromatic Cuban cigar and hints of menthol. Fruit tannins show their presence amidst flavours reminiscent of homemade nectarine jam.

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