

# Kangarilla Road Tasting Notes



## 2017 Kangarilla Road Adelaide Hills Chardonnay

Healthy winter rain and plenty of spring rain set the vines up very well for a later than usual start to harvest. The long, slow ripening period delivered grapes with great depth of aroma and flavour.

The fruit was sourced from a single Adelaide Hills vineyard at Kuinto just a few kilometres to the east of McLaren Vale. Our Chardonnay is a fresh modern Australian style, citrus driven and complemented by the subtle use of oak. 50% of the wine was fermented in new French oak Hogsheads and was matured for around 100 days with daily barrel stirring. The oak component is unobtrusive yet critical to the overall aroma and texture.

<b>Total Acidity g/L</b>	6.7
<b>Alcohol %</b>	13.0
<b>pH</b>	3.35
<b>Bottling Date</b>	July 2017

**Winemaker** Kevin O'Brien

White citrus blossoms, white peaches and dried nectarines are all delicate notes within a very fragrant lemon scented aroma.

The lemon carries through to the palate and shows itself in many guises. Baked lemon cheesecake and lemon soufflé reflect a certain creaminess contributed by the French oak while the lemon fruit pastilles and lemonade fruit salute the very zesty Adelaide Hills grapes.

Kangarilla Road Vineyard and Winery  
PO Box 532 McLaren Vale South Australia 5171, Australia  
Ph: +61 8 8383 0533 Fax: +61 8 8383 0044  
Email: [contactus@kangarillaroad.com.au](mailto:contactus@kangarillaroad.com.au)