

Kangarilla Road Tasting Notes



2014 Kangarilla Road Cabernet Sauvignon

The impact of Summer was felt in McLaren Vale in 2014 with two major heatwaves in both January and February testing grapevine tolerance to extreme conditions. Relief came with a major rain event with 40mm falling in 24 hours. This signalled the beginning of a pattern of cooler daytime temperatures which, together with the water that was retained by the vines, had the effect of delaying harvest allowing flavour to balance with sugar ripeness.

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	6.7
Alcohol %	14.0
pH	3.57
Bottling Date	April 2016
Winemaker	Kevin O'Brien

Immediately the intoxicating fragrance of dark red roses followed by a joyful dance of sweet black berry conserve intermingled with orange blossom and nuances of marjoram.

On the palate the dance continues with lifted bright red berry fruits and hints of spice, menthol notes and a delightful hint of violets. This is all enrobed in a seductive velvety mouthfeel and the gentle persistent tannins carry the flavours seemingly indefinitely.

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