

Kangarilla Road Tasting Notes



2016 Kangarilla Road Shiraz

Winter in 2015 was dry and although its rain volume was near normal the Spring of 2015 was very dry. The 2016 Vintage started a few days earlier than ever before in late January. February was very mild, there were only a few days over 30 degrees and nights were cold. Parts of March were ideal combining warm days with cool nights, so concentration grew and the colours were strong.

This wine is a sub-regional blend of several McLaren Vale vineyards. It was fermented in traditional open fermenters with heading board systems and in static open fermenters using gentle cap management techniques. Oak maturation was 16 months in 25% new French and American hogsheads, the balance aged in 1 to 4 year old barrels.

Total Acidity g/L	6.7
Alcohol %	14.5
pH	3.41
Bottling Date	July 2017
Winemaker	Kevin O'Brien

Gently reassuring and almost velvety aromas of Eastern spiced dark berry fruits.

An elegant yet creamy texture on the palate carries complex slightly savoury black fruit combined with anise, dark chocolate and herbal notes.

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