

Kangarilla Road Tasting Notes



2019 Kangarilla Road Adelaide Hills Chardonnay

Our 2018 winter and 2019 summer and early autumn were unusually dry, in fact there was as little as 10mm of rain from 1st of January through to picking in the middle of March. These stressed conditions although resulting in lower than normal yields produce fruit of enormous intensity. Early indications suggest the wines from the 2019 vintage will be excellent across the board.

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.

Total Acidity g/L 6.55

Alcohol % 13.0

pH 3.25

Bottling Date August 2018

Winemaker Kevin O'Brien

Pears and pear Danish assail the nose nearly overriding the subtle incantations of citrus blossoms and delicate bath salts.

On the palate endless layers of sun warmed pears and enchanting whispers of cinnamon and cardamom with a creamy mouthfeel and a fresh slightly citrus finish.

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