

Kangarilla Road Tasting Notes

2017 Kangarilla Road 'Q' Shiraz



Healthy winter rains during 2016 and plenty of spring rains set the vines up very well for the 2017 summer growing season. Harvest started later than usual in 2017 with the long, slow ripening periods resulting in grapes with great depth of flavour. The intermittent summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights. Overall, it was a great vintage with minimal disease pressure and above average crop levels.

The fruit for this wine was sourced from a single vineyard in the Maslin's Beach area of McLaren Vale grown on the rare geological Blanche Point Formation.

The wine was fermented in a traditional open fermenter using gentle cap management techniques. The pressed wine was matured for 24 months in 100% new French hogsheads. This wine has not been fined and is unfiltered.

Total Acidity g/1L	6.69
Alcohol %	14.5
pH	3.39
Bottling Date	July 2020
Winemaker	Kevin O'Brien

An alluringly perfumed wine with notes of dark red roses and a sweet highlight of black berry fruit. Adding complexity to the nose is the scent of cedar reminiscent of antique stores and delicious glimpses of dark chocolate covered apricots.

Dark berries abound on the palate, with highlights of black cherries. Stewed satsuma plums layered with spices dance with the high cocoa from dark chocolate coffee beans. There are sweet mouthcoating fruit tannins that enhance the fine texture of the wine.

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