

# Kangarilla Road Tasting Notes



## Kangarilla Road Geology Series 2018 Blanche Point Shiraz

McLaren Vale benefited from a good wet season in 2017 which gave us very healthy vines heading into the 2018 season. These very good winter rains set up conditions for initial canopy growth and the dry spring kept the vigour in check and early season disease at bay. Our summer and early autumn were unusually dry, in fact here was as little as 10mm of rain from 1st of January through to picking in the middle of March. Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. Early indications suggest the wines are very good from this vintage across the board.

The vineyard this Shiraz is sourced from is within view of Maslin Beach and it's geology is from the Eocene (34-56 million years ago) and is on Blanche Point Formation which is a marine fossil rich calcareous siltstone/limestone.

Whilst the vineyard is close to the sea, the vines are reasonably protected by sandhills and vegetation but there is still a level of stress for the vines in their quest for water which in turn adds to the quality of the fruit.

<b>Total Acidity g/L</b>	6.76
<b>Alcohol %</b>	14.5
<b>pH</b>	3.36
<b>Bottling Date</b>	August 2020
<b>Winemaker</b>	Kevin O'Brien

The nose is all embracing with smooth, mellifluous fruit encased in spicy dark chocolate. The inviting flavours elicit a feeling of a round fullness.

The wine is dense, smooth and multi-faceted. Rich dark fruit is layered with complex fruit tannins that linger delivering only the best aspects of espresso coffee and high cocoa chocolate.

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