

# Kangarilla Road Tasting Notes



## 2021 Kangarilla Road Zinfandel

Healthy winter and spring rains during 2020 set the vines up very well for the 2021 summer growing season. Harvest started later than usual in 2021 with the long, slow ripening periods resulting in grapes with great depth of flavour. The days were mild with a many cool nights. Overall, 2021 was an excellent vintage.

The Zinfandel was fermented in traditional open oak fermenters, using gentle cap management techniques. The wine was cold soaked prior to fermentation to help build structure and mid palate. The wine was fermented to dryness after which it macerated on skins for a further 2 weeks. The pressed wine was aged in a 1 year old French Hogsheads for 18 months.

Black St. Peters is a curious name thought to be given to Zinfandel during the mid 1800's where it was sold out of a nursery on Long Island. It's origins at the time much remained a mystery.

<b>Total Acidity g/L</b>	6.1
<b>Alcohol %</b>	15.0
<b>pH</b>	3.33
<b>Bottling Date</b>	June 2023
<b>Winemaker</b>	Kevin O'Brien

Refined yet opulent aromatics exude from the glass. Hints of dark chocolate liqueur cherries, mixed spice, dark raisins all wrapped in fragrant sweet tea. Touches of mezcal and bay leaf appear and there is a brief moment starring unmistakable Manuka honey.

On the palate there is a blend of fruit and oak tannins carrying toasted dark spices, dark chocolate vibes wrapping dark plums, dates and prunes in savoury elegance.