

# Kangarilla Road Tasting Notes



## 2022 Kangarilla Road Montepulciano

In 2021 McLaren Vale experienced a wet winter, but also a mild spring and summer going into Vintage 2022. This created superb ripening conditions from fruit set and flowering through veraison and ripening. The resultant wines have an ideal balance of sugar ripeness, natural acidity and texture.

The 2022 red wines have intense, rich and balanced flavours and colours, while whites are showing pretty aromatics and natural acidity.

Montepulciano is a new variety to Australia and originates from the Abruzzi region of central Italy. It's behaviour viticulturally in Australia is excellent and appears to thrive in our Mediterranean style climate.

This wine was fermented using traditional plunging techniques in open fermenters followed by an extended maceration on skins. The wine was aged in a combination of older French and American oak puncheons and hogsheads for 9 months.

<b>Total Acidity g/L</b>	6.81
<b>Alcohol %</b>	14.0
<b>pH</b>	3.41

**Winemaker** Kevin O'Brien

Gossamer blankets of blackberry fruits with touches of red berries intersperse with the rich and enigmatic perfume of crimson roses and exotic spice. On the palate at first the sweet and spicy flavours of poached pears. The charming fruit tannin intertwines with the dark rich fruit carrying the flavours to a delightful lingering finish.

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