

# Kangarilla Road Tasting Notes

## 2007 Kangarilla Road Cabernet Sauvignon



The 2007 vintage was one of the most difficult for many years with the vines and subsequent yields suffering severely from Australia's worst drought in recent history. Despite these extreme conditions the summer of 2007 still gave us typical cool nights so characteristic of McLaren Vale creating perfect conditions for elegance and finesse not normally associated with a drought situation.

The wine was fermented in traditional open fermenters with heading board systems and in static open fermenters using gentle cap management techniques. The pressed wine was aged in a combination of new French and American oak complemented with an even mix of 1, 2, 3 and 4 year old oak.

<b>Total Acidity g/L</b>	6.80
<b>Alcohol %</b>	14.0
<b>pH</b>	3.48
<b>Residual Sugar g/L</b>	0
<b>Bottling Date</b>	February 2009
<b>Winemaker</b>	Kevin O'Brien

The 2007 Cabernet was sourced from five vineyards in the McLaren Vale district. The major percentage is from our McLaren Flat vineyard together with that of our immediate neighbour. These vineyards, located at the northern part of the foothills, ripen later than many of the other sub-regions resulting in "cooler climate" aromatic dark fruit driven wines with intense mid to back palate presence and an abundance of soft velvety tannins. The balance of the blend is sourced from vineyards in the Seaview, Willunga and Aldinga regions of McLaren Vale. These vineyards are located in sites where the influence of strong soils gives rise to intense aromas and flavours.

**Aromas of dark berries combine with hints of earthy richness. The palate is full of rich dark savoury fruit leaving trails of dark chocolate, cherries and sweet chalky tannins.**

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