

Kangarilla Road Tasting Notes

2008 Hellbent Shiraz Cabernet



The 2008 vintage was another challenging one with the continuance of Australia's most drought in recent history. However, most vineyards benefited from cooler climatic conditions early in the season and a good up canopy structure that allowed them to survive the late spell of heat that took everyone by surprise towards the end of summer.

Fermentation was carried out in submerged cap and static open fermenters. The wine is pressed at dryness and maturation in French and American oak for 12 months.

Total Acidity	6.95 g/L
Alcohol %	14.0
pH	3.45
Bottling Date	October 2009
Winemaker	Kevin O'Brien

The Shiraz vineyards of the Southern Fleurieu and Currency Creek contribute colour, blackberry and spice. The McLaren Vale and Langhorne Creek Shiraz give depth and texture together with the complex spice, dark plums and cherry always associated with these regions. Cabernet Sauvignon from Langhorne Creek at 25% gives further structure to this classic Australian blend. Together the four regions provide depth, complexity and mid palate power.

Colour	Vibrant Crimson with purple hue
Bouquet	Rich dark berry fruits with hints of plum and dark cherry.
Palate	Lifted berries and spicy plums with dark cherries. A lingering finish reflecting dark berry fruits and long fine tannins.

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