

# Kangarilla Road Tasting Notes



## 2007 Kangarilla Road Fleurieu Primitivo

Primitivo is found growing on the heel of the boot of Italy in a region called Puglia. Originally a native of Croatia, Primitivo eventually travelled west to the USA where it mysteriously became known as Zinfandel. We have used the Primitivo synonym with this wine to reflect its exuberant Mediterranean style.

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. The growing season was dry and mild with good consistent sunny days followed by cool nights allowing for ideal ripening.

Our Primitivo was fermented employing gentle cap management techniques. The wine was fermented to dryness after which it macerated on skins for a further 4 weeks. The pressed wine was aged in French and American oak for 12 months.

|                          |               |
|--------------------------|---------------|
| <b>Total Acidity g/L</b> | 7.1           |
| <b>Alcohol %</b>         | 15.0          |
| <b>pH</b>                | 3.38          |
| <b>Bottling Date</b>     | May 2009      |
| <b>Winemaker</b>         | Kevin O'Brien |

The 2007 Primitivo was sourced from vineyards in the Langhorne Creek and Southern Fleurieu regions of South Australia.

### **Bouquet:**

Aromas of lifted spicy tea soaked currants, tea and exotic brown spices

### **Palate:**

The palate has loads of spice combined with tangy raspberries and other red fruits that bounce across the palate. The integrated yet flavoursome tannins together with tight acidity create a wonderful lingering finish. Drink over the next 5 years.

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