

Kangarilla Road Tasting Notes



2008 Kangarilla Road Sangiovese

The 2008 vintage was another challenging one with the continuance of Australia's worst drought in recent history. Our Sangiovese vineyard benefited from cooler climatic conditions early in the season and a well set up canopy structure that allowed it to survive the late spell of heat that took everyone by surprise towards the end of summer.

This wine was fermented using traditional plunging techniques followed by an extended maceration on skins. The wine was aged in a combination of French and American oak for 12 months.

Total Acidity g/L	6.5
Alcohol %	14.5
pH	3.55
Residual Sugar g/L	0
Bottling Date	February 2008
Winemaker	Kevin O'Brien

The 2008 Sangiovese is from our neighbour's vineyard nestled in the foothills of McLaren Vale just off the Kangarilla Road. The vineyard is trellised to vertical shoot positioning (VSP) in order to create dappled light on the fruit and maximise airflow so critical for this variety in order to achieve an even ripening.

Bouquet:

Aromas of spicy dark cherries and plum dominate with hints of anise.

Palate:

Flavours are full and rich showing zingy dark cherry and rich plum combined with integrated oak, flavoursome fine tannins and a lingering sweet spicy finish. Enjoy now and over the next 5 – 8 years.

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