

Kangarilla Road Tasting Notes



2007 Kangarilla Road Shiraz Viognier

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 ripening conditions for both our Shiraz and Viognier vineyards giving elegance and finesse not normally associated with a drought situation. resulting in

The Shiraz (92%) and Viognier (8%) grapes were co-fermented in an open fermenter with heading down cap management and four cap treatments per day. The wine was gently pressed at dryness and aged for 14 months in new French oak Barriques.

Total Acidity g/1L	6.85
Alcohol %	14.5
pH	3.45
Residual Sugar g/L	0

Winemaker Kevin O'Brien

The Shiraz component of our 2007 Shiraz Viognier was sourced from the "sub-region" of Aldinga which is located very close to the Gulf St. Vincent at the south-western end of McLaren Vale, and the first time this vineyard has made the Shiraz component of this wine. Here the Shiraz ripens quite early due to the harsh windy conditions of the sea and shallow soils. Shiraz from this vineyard shows spicy aromatics, dark berry driven wines with intense mid to back palate presence and an abundance of soft velvety tannins. The Viognier is from our McLaren Flat vineyard and produces lively lifted aromatics of light citrus conserve with great mid palate texture.

Aromas of spicy black fruits with complex citrus notes of orange followed by a driving mix of savoury mouth filling layers of spicy dark berry fruits. This wine is full and textured with wonderful integrated oak all combining beautifully with an abundance of soft sweet tannins.

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