



# KANGARILLA ROAD

Shiraz 2007

*Quintessential McLaren Vale*

## TASTING NOTES

Aromas of spicy dark cherries, cassis and plums followed by a savory mix of earthy red and dark berry fruits on the mid and back-palate with hints of mocha. They all combine beautifully with the abundance of soft tannins and integrated oak.

## VINIFICATION

The wine is fermented in traditional open fermenters with heading board systems and in static open fermenters using gentle cap management techniques. The pressed wine is aged in a combination of 25 percent new French and American oak complemented with an even mix of one, two, three and four-year-old oak.

## VINTAGE

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 dry conditions the summer was quite mild and still managed the typical cool nights so characteristic of McLaren Vale. The conditions were perfect for producing elegance and finesse that are not normally associated with a drought situation.

## VINEYARDS

The majority of this wine is from Kangarilla Road's McLaren Flat vineyards. These vineyards located at the northern part of the foothills ripen later than other sub-regions, resulting in "cooler climate," spicy, aromatic, dark-berry driven wines with intense mid to back-palate presence, and an abundance of soft, velvety tannins. These wines tend to develop best in French oak; however, second and third use American oak also provide great depth. The second component is sourced from both the Blewitt Springs and Seaview areas where soils range from mostly deep sands to red earth on limestone. The resultant wines display spicy, bold, dark plum characters.



<b>WINEMAKER:</b>	Kevin O'Brien
<b>BLEND:</b>	100% Shiraz
<b>ALCOHOL CONTENT:</b>	14.0%
<b>TOTAL ACIDITY (G/L):</b>	7.02
<b>PH:</b>	3.35
<b>RESIDUAL SUGAR (G/L):</b>	0
<b>BOTTLING DATE:</b>	June 2009
<b>APPELLATION:</b>	McLaren Vale
<b>SIZE:</b>	750ml
<b>FOOD PAIRINGS:</b>	Osso Bucco and grilled aged beef