



KANGARILLA ROAD

Shiraz Viognier 2008

Quintessential McLaren Vale

TASTING NOTES

Aromas of spicy black fruits with complex citrus notes of orange followed by a driving mix of savory 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.

VINIFICATION

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

VINTAGE

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

VINEYARDS

The Shiraz component of our 2008 Shiraz Viognier is sourced from the "sub-region" of Willunga, which is located very close to the foothills at the south eastern corner of McLaren Vale. This vineyard located on Willunga grey soil gives rise to intense aromas and flavors. Shiraz from these soils typically show spicy aromatics, dark berry-driven characters with intense mid to back-palate presence and an abundance of velvety tannins. The Viognier is from Kangarilla Road's McLaren Flat vineyard and produces lively, lifted aromatics of light citrus conserve with great mid-palate texture.



WINEMAKER:	Kevin O'Brien
BLEND:	92% Shiraz 8% Viognier
ALCOHOL CONTENT:	14.5%
TOTAL ACIDITY (G/L):	6.95
PH:	3.50
RESIDUAL SUGAR (G/L):	0
BOTTLING DATE:	June 2009
APPELLATION:	McLaren Vale
SIZE:	750ml
FOOD PAIRINGS:	Osso bucco and grilled aged beef.