



# KANGARILLA ROAD

Shiraz Viognier 2007

*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 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.

## 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 conditions, the summer of 2007 still gave us typical cool nights so characteristic of McLaren Vale, creating perfect ripening conditions for both Kangarilla Road's Shiraz and Viognier vineyards, giving elegance and finesse not normally associated with a drought situation.

## VINEYARDS

The Shiraz component of Kangarilla Road's 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. This is the first time this vineyard was used to make 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, and are dark berry fruits with intense mid-to-back palate presence and an abundance of soft 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.



<b>WINEMAKER:</b>	Kevin O'Brien
<b>BLEND:</b>	92% Shiraz 8% Viognier
<b>ALCOHOL CONTENT:</b>	14.5%
<b>TOTAL ACIDITY (G/L):</b>	6.85
<b>PH:</b>	3.45
<b>RESIDUAL SUGAR (G/L):</b>	0
<b>APPELLATION:</b>	McLaren Vale
<b>SIZE:</b>	750 mL
<b>FOOD PAIRINGS:</b>	Osso bucco and grilled aged beef.