



KANGARILLA ROAD

Viognier 2007

Quintessential McLaren Vale

TASTING NOTES

Light straw color with green hues. The aromatic citrus blossom bouquet is accented with hints light orange peel together with nuances of light citrus and apricot. Mouth-filling, lively, zesty citrus flavors are combined with subtle honeysuckle. This is an elegant style displaying tight acidity, great length of flavor with integrated mid palate texture coming from the light use of oak.

VINIFICATION

The Viognier is a fresh aromatic and citrus driven modern style complemented by a balanced use of oak, with 30% of the wine fermented in new French oak barriques. The wine matured for 9 months with occasional barrel stirring. This oak component is unobtrusive yet critical to the overall aroma and flavor of the final wine.

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. While vine health and canopies wilted under the extreme conditions, these wines from smaller crops show great finesse of aroma and flavor.

VINEYARDS

This wine is the result of an equal proportion of Viognier from vineyards in three distinctive areas within McLaren Vale. The Viognier from Kangarilla Road's McLaren Flat vineyards located at the northern section of the foothills ripen later than other sub-regions, resulting in "cooler climate" elegant light conserve characters that marry well with barrel fermentation. Kangarilla Road's contract vineyard located between McLaren Flat and Seaview is on deep sand producing stressed conditions for the Viognier. The resultant wine from this vineyard is powerful showing ginger marmalade aromas and zesty oiliness. In additional contract vineyard located in the Willunga district is grown on "Willunga Grey Loam," a shallow soil structure, resulting in powerful citrus and citrus blossom aromas and flavors.



WINEMAKER:	Kevin O'Brien
BLEND:	100% Viognier
ALCOHOL CONTENT:	14.0%
TOTAL ACIDITY (G/L):	7.0
PH:	3.35
RESIDUAL SUGAR (G/L):	1.0
BOTTLING DATE:	March 2008
APPELLATION:	McLaren Vale
SIZE:	750 mL
FOOD PAIRINGS:	Anything off the BBQ and shellfish.