



KANGARILLA ROAD

Chardonnay 2008

Quintessential McLaren Vale

TASTING NOTES

This pale, light straw colored Chardonnay is accented with green hues and a nose of citrus driven aromas of lime, lemon, zest and light tropical fruits. It has lively citrus and zest flavors together with light tropical fruits and white peach. This is an elegant style, displaying tight acidity, great length of flavor together with integrated mid-palate texture coming from the use of oak.

VINIFICATION

This Chardonnay is a fresh citrus driven drinking style complimented by the light use of oak—30% of the wine is fermented in new French oak barriques. The oak component is unobtrusive yet critical to the overall aroma and flavor balance. The wine matured for 100 days with daily barrel stirring.

VINTAGE

The 2008 vintage was another challenging one with the continuance of Australia's worst drought in recent history. Chardonnay which came on earlier in the season benefitted from some cooler climatic conditions early in the season.

VINEYARDS

This wine is from three distinctive vineyards within McLaren Vale. The Chardonnay from Kangarilla Road's McLaren Flat vineyards located at the northeastern section of the foothills, which ripen later than other sub-regions. The resulting cooler climate wine is elegant and light.

Kangarilla Road's contract vineyard located between McLaren Flat and Seaview is on deep sand producing stressed conditions. The resultant wine from this vineyard is elegant yet powerful showing great zesty aromas and oiliness.

The final vineyard, adjacent to Kangarilla Road, is grown on a shallow soil structure resulting in powerful citrus and citrus blossom aromas and flavors.



WINEMAKER:	Kevin O'Brien
BLEND:	100% Chardonnay
ALCOHOL CONTENT:	13.5%
TOTAL ACIDITY (G/L):	7.0
PH:	3.17
RESIDUAL SUGAR (G/L):	1.5
BOTTLING DATE:	May 2008
APPELLATION:	McLaren Vale
SIZE:	750 mL
FOOD PAIRINGS:	Fish, poultry and salads.