



# KANGARILLA ROAD

Cabernet Sauvignon 2007

*Quintessential McLaren Vale*

## TASTING NOTES

Aromas of dark berries combined with hints of earthy richness. The palate is full of rich, dark savory fruit, leaving trails of dark chocolate, cherries and sweet chalky tannins.

## 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 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 conditions, the summer had typical cool nights characteristic of McLaren Vale, creating perfect conditions for elegance and finesse not normally associated with a drought situation.

## VINEYARDS

The 2007 Cabernet is sourced from four vineyards in the McLaren Vale district. The majority is from McLaren Flat vineyards together with that of Kangarilla Road's immediate neighbor. These vineyards, located at the northern part of the foothills, ripen later than many of the other sub-regions, resulting in "cooler climate," aromatic, dark fruit driven wines with intense mid- to back-palate presence and an abundance of soft, velvety tannins. The balance of the blend is sourced from a vineyard in the Seaview and Aldinga regions of McLaren Vale. Both of these vineyards are located in highly stressed sites where the influence of strong wind and sandy soils give rise to intense aromas and flavors.



<b>WINEMAKER:</b>	Kevin O'Brien
<b>BLEND:</b>	100% Cabernet Sauvignon
<b>ALCOHOL CONTENT:</b>	14.0 %
<b>TOTAL ACIDITY (G/L):</b>	6.80
<b>PH:</b>	3.48
<b>RESIDUAL SUGAR (G/L):</b>	0
<b>BOTTLING DATE:</b>	February 2009
<b>APPELLATION:</b>	McLaren Vale
<b>SIZE:</b>	750ml
<b>FOOD PAIRINGS:</b>	Strong cheese, pasta, wild game and red meat.