

<http://www.wine.com/V6/Kangarilla-Road-Shiraz-Viognier-2005/wine/89649/detail.aspx>



Kangarilla Road Shiraz Viognier 2005 Rhone Red Blends from McLaren Vale, Australia

winemaker's notes:

Aromas of lifted spice with ripe dark berry and light conserve fruit balanced with integrated oak. This extraordinary wine has long, full, integrated flavor with spice, dark fruits and finishes with an abundance of soft tannins.

The 2005 vintage followed good soaking rains during the prior 2004 winter. The gentle Spring yielded excellent bud burst, early shoot growth and full canopies, creating optimum ripening conditions. The summer of 2005 brought mild, daytime temperatures and typical, cool nights. The resultant wines show intense fruit and excellent balancing acidity. As far as good vintage years go, 2005 will be remembered as one of the truly great ones.

critical acclaim:

"The 2005 Shiraz/Viognier (92% and 8% respectively) was aged 14 months in primarily new French oak. It exhibits an attractive pain grille character intermixed with blackberries, camphor, violets, and bacon fat. This dense ruby/purple-hued, full-bodied, opulent, rich, fleshy wine should drink well for 8-10 years. "

91 Points
The Wine Advocate

*Churrasco de chuleta, cogumelos salteados e arroz.
Jantar em 19 de março de 2011, com Filhão e Dupla, em plena calma.*

Kangarilla Road Tasting Notes



2005 Kangarilla Road Shiraz Viognier

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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.

Total Acidity g/L 7.00

Alcohol % 14.5

pH 3.55

Residual Sugar g/L 0

Bottling Date August 2006

Winemaker Kevin O'Brien

The Shiraz component of our 2005 Shiraz Viognier was sourced from the "sub-region" of Sellicks which is located very close to the Gulf St. Vincent at the south-western end of McLaren Vale, and coincidentally the same vineyard used in our 2003 Shiraz Viognier. Here Shiraz ripens quite early due to the harsh windy conditions and shallow soils. Shiraz from this vineyard shows spicy aromatics, dark berry driven wines with intense mid to back palate presence and an abundance of soft velvety tannins. The Viognier is from our McLaren Flat vineyard and produces lively lifted aromatics of light citrus conserve with great mid palate texture.

Aromas of spicy mulberry conserve with complex glacéd citrus notes of orange followed by a driving mix of savoury black and red berry fruits. The palate is full and textured with a wonderful explosion of spicy dark fruits, dried citrus zest, integrated oak all combining beautifully with an abundance of soft sweet tannins.

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