

# SPRINGS ROAD

*Kangaroo Island*



## KANGAROO ISLAND 2018 SHIRAZ

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### *Springs Road Wines*

Springs Road runs east/ west across the Northern part of Kangaroo Island, South Australia. Spring Road vineyard was established in 1994 on a small sheep property off Springs Road about 7km west of Kingscote. Springs Road Wines are owned and operated by Joch Bosworth and Louise Hemsley-Smith from McLaren Vale's Battle of Bosworth wines.

### *The Label*

The Springs Road wine label is adapted from French cartographer Louis Freycinet's 1808 map of Southern Australia, 'Carte Generale de la Terre Napoléon.' Freycinet accompanied Nicholas Baudin on his voyage of discovery through the Southern Ocean between 1801 and 1803 and charted the coastline all the way from Wilson's Promontory in the East (Victoria) to the Nullabor National Park in the West, centering on the 'Iles Decres', or Kangaroo Island. 'Terre Napoléon' is the first detailed map of southern Australia.

### *Vineyards*

The first vines were planted at Springs Road in 1994 to Shiraz and Chardonnay (Kate's Block), followed by A block in 2000 (Shiraz, Chardonnay and Cabernet). The final blocks were planted in 2000, New Block to Cabernet Sauvignon and the Dam block to Shiraz. Vineyards are on predominantly sandy loam soils over limestone and marl (clay) with some patches of Bay of Biscay soils (black cracking clays), interspersed with some ironstone. Soils are shallow and relatively infertile. We have a low annual average rainfall, between 400-500mm annually.

### *Vintage 2018*

We had a very dry growing season and above average temperatures in January - a cooler February allowed for a long ripening period which is perfect for allowing flavour and colour to develop.

### *Winemaking*

Grapes are harvested and brought back to our Willunga winery before being crushed and fermented in open vessels. Juice is pumped over the fermenting grapes twice a day to draw out maximum colour and flavour from the skins. Fermentation finishes in barrel. We use French oak barrels (about 30% new oak, the balance one and two- year old) for this purpose and for maturing the wine. The shiraz spends about 12 months in oak before bottling.

### *Tasting Notes*

Purple colour with an inky interior. A heady bouquet of dark berries and sandalwood. Smooth, fleshy texture, flavours of blackberries, liquorice and exotic spices; moderate in body this 2018 Shiraz has a wonderful mid-weight and great finish.

### *Technical Details*

Vineyard block: Kate's and A Block  
Picking date: 12th and 23rd March 2018  
Alcohol: 14.5%  
Bottled: 5th August 2019  
Cases: 800 x 6 packs

