

SPRINGS ROAD

Kangaroo Island



KANGAROO ISLAND 2021 CHARDONNAY

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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 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 Nullarbor 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 2021

Vintage 2021 was a dream, a little bit like Baby Bears porridge; just right. We had good rains (above average) in the preceding winter, not too much heat during spring and summer, very few heat spikes during harvest and dry throughout the ripening period. Can we have another one just like 2021 for 2022 please?

Winemaking

We pick the grapes at night and bring them back to our Battle of Bosworth winery in Willunga, McLaren Vale. Grapes are gently pressed off their skins and then pumped into oak barrels (we use mainly hogsheads which are 500 litres). We use about 30% new oak; the rest is older oak. The chardonnay undergoes a full barrel ferment. We don't allow the wine to go through the secondary fermentation (malolactic or MLF) as we want to keep the nice crunchy acidity. We bottle after about 6 months in oak, give or take.

Tasting Notes

Kangaroo Island is a cooler wine growing region than McLaren Vale and as a result this chardy is a tighter style than the Chardonnay that we make using our Bosworth organic McLaren Vale grapes (it is very interesting doing the side-by-side tasting; the differences are quite obvious). It shows cashew and white stone fruit on the nose, buttered toast characters on the palate and a lovely length and finish.

Technical Details

Picking date: 27th February 2021
Alcohol: 13.5%
Bottled: 30th August 2021
Production: 537 x 6 x 750ml cases

