

SPRINGS ROAD

Kangaroo Island



KANGAROO ISLAND 2022 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 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 2022

We had a wet winter on KI, which recharged soils with moisture in time for the growing season. November was quite windy, which can impact fruit set, but it turns out that this vintage we had a very even crop. Summer was mild without any big heat spikes which are perfect conditions for a long, slow ripening period. As a consequence, grapes from vintage 2022 have terrific fruit intensity and lovely acidity.

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 Note:

A terrific medium-bodied style of wine, with florals and notes of blueberry on the nose, which follow through seamlessly onto the palate. Lovely tannins, acidity and length will ensure this will cellar for at least 5-10 years.

Technical Details:

Picking date: 20th & 28th March 2022
Alcohol: 14.0%
Bottled: 18 September 2023
Cases: 438 x 6 packs

