

# SPRINGS ROAD



*Kangaroo Island Wines*

## KANGAROO ISLAND 2017 SHIRAZ / CABERNET SAUVIGNON

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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.

### *The Vintage*

Kangaroo Island experienced a very wet winter, followed by a wet spring which made for a tricky flowering period and reduced yields as a result. Both red and white varieties, however, benefitted from the very late (four weeks) vintage - long, slow ripening for maximum flavour.

### *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 wine spends approximately 12 months in oak before bottling.

### *Tasting Note*

This wine has a lifted nose of red and black fruit, with hints of Provençal herbs (think oregano, thyme) and a dusting of pepper. Medium bodied with fresh red fruits on the palate with fine long tannins and a wonderful finish.

### *Technical Details*

Picking date — 13th & 22nd April (Shiraz) + 24th & 29th April (Cabernet Sauvignon) 2017  
Alcohol — 14.5% alc/ vol  
Bottled — 7th August 2018

