

# SPRINGS ROAD



*Kangaroo Island Wines*

## KANGAROO ISLAND 2018 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 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*

We had a very dry growing season and above average temperatures in January - a cooler February allowed for a long ripening period.

### *Winemaking*

The Chardonnay undergoes a full barrel ferment, and a wild ferment too. This means we don't add any yeast to the grapes to start the fermentation process, but allow naturally occurring yeasts from the vineyard to work their magic. We use about 30% new French oak, the balance being one and two year-old barrels. We do want oak character in our Chardonnay, but don't want it to overwhelm the wine. We stop the wine going through secondary fermentation (malolactic) as we want to keep the nice crunchy acidity.

### *Tasting Note*

The Springs Road Chardonnay is delicious and full-bodied (but not buttery), showing cashew and white stone fruit on the nose and palate, with a hint of nougat too. A super balanced wine with lovely oak, acid, fruit and length.

### *Technical Details*

Picking date — 22nd February 2018  
Alcohol — 13.5% alc/ vol  
Bottled — 20th September 2018

