

# SPRINGS ROAD



*Kangaroo Island*

## KANGAROO ISLAND 2022 CHARDONNAY

© @springsroad\_ki  
f @SpringsRoadKangarooIsland  
W — springsroad.com.au  
P — +61 (0)499 918 448

### *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 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. Conditions in McLaren Vale followed similar patterns to Kangaroo Island, with less wind in November.

### *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 prevent the wine from going 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*

A tighter style than our McLaren Vale barrel fermented Chardonnay as a result of Kangaroo Island's cooler climate. The wine is a pale straw yellow colour. On the nose it shows the faintest whiff of pineapple, with pear, citrus and cashew too. It's a fresh style with white stone fruit on the palate, which contrasts subtly with a creamy oak character. Super acidity and length.

### *Technical Details*

Picking date: 26th February and 1st March 2022  
Alcohol: 13.0%  
Bottled: 4th October 2022  
Cases: 543 x 6 x 750ml cases

