

2017 XANADU EXMOOR ROSÉ



VARIETY:	94% Shiraz	6% Graciano
REGION:	Margaret River, W.A.	
TECHNICAL:	pH: 3.09	Residual Sugar: 0.3 g/L
	Alc.: 13.0% v/v	VA: 0.15g/L
	TA: 6.5g/L	Total SO ₂ : 126 ppm
	Free SO ₂ : 45 ppm	

TASTING NOTES

COLOUR: Very pale pink

BOUQUET: The bouquet of this pretty, vibrant wine offers an array of red berry fruits with hints of cherry blossom and spice.

PALATE: The palate is light-medium bodied; with delicate strawberry and watermelon notes combined with zesty pink grapefruit flavours. It is a lively, fruit driven wine with a lovely creamy texture which culminates to a crisp, dry, savoury finish.

CELLARING POTENTIAL:

A 'drink now' style - best consumed while bright and youthful. The colour may develop more salmon hues with time.

VINTAGE CONDITIONS

The growing season began with late budburst after a relatively cold, wet winter. The mild spring which followed ensured that there was good flowering and fruit set, in fact some yields needed to be addressed with crop thinning. Fine, mild conditions prevailed during summer, which ended up being one of the coolest growing seasons in recent years. Harvest commenced late, at the end of February, with abundant Marri blossom keeping bird pressure very low whilst the whites were harvested. March was relatively wet with a significant rain event after most of the white fruit had been picked. Fortunately, the April that followed was glorious (the driest April since 1982 in fact) with fine weather and no heat extremes experienced at all. Our last harvest was on May 4th, almost a month later than usual.

The majority of the Shiraz was sourced from our Boodjidup vineyard, while the Graciano component is from our Stevens Road vineyard.

WINEMAKING

Two small batches of Shiraz were harvested cold, and pressed immediately to minimise colour extraction in the juice. The juice was cold settled with enzymes and fermented in tank using an aromatic yeast strain, and lees stirred regularly for two months adding texture to the wine. Graciano was harvested specifically for Rose in 2017, also tank fermented, a small amount of used in the final blend of the Exmoor Rose, adding a lovely spicy /savoury element.