

XANADU
MARGARET RIVER

Xanadu DJL Rose 2016



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| Variety | Shiraz 80% (Graciano 20%) |
| Region | Margaret River |
| Technical Details | Alc 12.5% Residual Sugar 0.7g/L Titratable Acidity 7.4 g/L pH 3.05 |

Tasting Notes

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| Colour | Pale Pink. |
| Bouquet: | The bouquet of this pretty, vibrant wine offers an array of spicy red berry fruits and cherry blossom characters with hints of fairy floss adding a lovely confectionary note. |
| Palate: | The palate is light-medium bodied; with delicate cranberry and watermelon notes combined with zesty pink grapefruit flavours. It is a lively, fruit driven wine which culminates in 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 an early budburst after a relatively mild winter with reasonable rainfall. The beautiful spring weather which followed which led to good flowering/fruit set and improved yields for most varieties in the region. Fine, warm weather during summer saw sugar accumulation accelerate quickly in the whites, until a significant (and unusual) rain event mid-January stalled the ripening process until the fine weather returned soon after. While the January rain presented challenges in the vineyard for some of the whites it was welcomed by the reds which were just beginning veraison.

The warm weather throughout February was a godsend, allowing the whites to ripen and ensuring the reds achieved physiological maturity with full flavour/tannin ripeness.

All of the fruit for this wine is estate grown in the Wallcliffe subregion of Margaret River. The Shiraz is sourced from our Boodjidup vineyard, while the Graciano component is from our Stevens Road vineyard.

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| Winemaking: | The Shiraz was harvested cold, and pressed immediately to minimise colour extraction in the juice. After settling overnight, without the use of enzymes, the cloudy juice was subsequently allowed to ferment naturally in older French barriques. A small amount of spicy Graciano was produced saignée style (a method of rosé production that involves 'bleeding' off a portion of juice after limited contact with the skins) followed by wild ferment in old oak also. All barrels were lees stirred regularly for three months to introduce texture and complexity to the final blend. |
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