

2017
XANADU DJL
ROSÉ



VARIETAL	Graciano 100%	
REGION	Margaret River, W.A.	
TECHNICAL:	pH: 3.11	Alc.: 13.0% v/v
	TA: 7.9g/L	VA: 0.27g/L
	Free SO ₂ : 36ppm	Total SO ₂ : 113ppm
	Residual Sugar: 0.6g/L	

TASTING NOTES

COLOUR Watermelon pink.

BOUQUET The bouquet of this pretty, vibrant wine offers an array of spicy wild plums and cherry blossom with a savoury, spicy thread of sandalwood and hints of fennel seed.

PALATE The palate is medium bodied; with delicate cranberry and watermelon notes combined with zesty pink grapefruit flavours. It is a lively, fruit driven wine with spicy/talcy elements which culminate 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 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.

All of the fruit for this wine is estate grown on our Stevens Road vineyard in the Wallcliffe subregion of Margaret River. The cool, late nature of the season presented the opportunity to produce a Rose from this tiny (0.6Ha) block of Graciano, which we have traditionally used to produce a unique, rustic dry red wine in warmer/earlier seasons.

WINEMAKING

The Graciano was harvested cold, and gently pressed immediately to minimise colour extraction. The juice was then cold settled with enzymes overnight and enjoyed a long cool ferment in tank using an aromatic yeast strain. After fermenting to dryness, the wine was lees stirred for a brief period before stabilisation and bottling.