

2018
XANADU DJL
SHIRAZ GRACIANO ROSÉ



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| VARIETAL | Shiraz 73% | Graciano 27% |
| REGION | Margaret River, W.A. | |
| TECHNICAL: | pH: 3.10 | Alc.: 13.0% v/v |
| | TA: 7.4g/L | VA: 0.4g/L |
| | Free SO ₂ : 41ppm | Total SO ₂ : 122ppm |
| | Residual Sugar: 2.8 g/L | |

TASTING NOTES

COLOUR Pale pink with a slight salmon hue.

BOUQUET The bouquet of this pretty, vibrant wine offers an array of spicy wild plums and cherry blossom with a splash of watermelon and redcurrant aromas.

PALATE The palate is medium bodied; with lively red berry fruits combined with zesty pink grapefruit flavours. A mouth-watering, 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 orange/salmon hues with time.

VINTAGE CONDITIONS

The growing season began with good, even budburst after average winter rainfall. The mild Spring which followed ensured that there was good flowering and fruit set. A moderate start to Summer, with no heat extremes, set up the harvest well with white varieties offering great flavour intensity and bright acidity. There was an incredible display of Marri blossom (tagged as a once in a generation 'mega-blossom') which meant bird pressure was practically non-existent whilst the whites were harvested. A minor rain event occurred in mid-March, which was followed by fine warm conditions which prevailed right through to middle of April allowing all red varieties to achieve great flavour and tannin ripeness. In summary 2018 will be remembered as an outstanding vintage!

All the fruit for this wine is estate grown on our Boodjidup (Shiraz) and Stevens Road (Graciano) vineyards in the Wallcliffe subregion of Margaret River.

WINEMAKING

Interestingly none of the fruit which was used to make this wine has ever been pressed! The Shiraz was harvested cold and drained 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 draining, or '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 frequently for eight weeks to introduce texture and complexity to the final blend.