

# 2018 XANADU EXMOOR ROSÉ



VARIETY:	100% Shiraz	
REGION:	Margaret River, W.A.	
TECHNICAL:	pH: 3.19 Alc.: 13.5% v/v TA: 7.5g/L Free SO <sub>2</sub> : 41 ppm	Residual Sugar: 1.10 g/L VA: 0.17g/L Total SO <sub>2</sub> : 108 ppm

## TASTING NOTES

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**COLOUR:** Very pale pink.

**BOUQUET:** The bouquet of this pretty, vibrant wine offers an array of red berry fruits with hints of floral cherry blossom and subtle savoury, spicy notes.

**PALATE:** Very Provençal in style, 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 subtle 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

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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 while the whites were harvested. A minor rain event occurred in mid-March, which was followed by fine warm conditions which prevailed right through to the middle of April allowing all red varieties to achieve great flavour and tannin ripeness. In summary, 2018 will be remembered as an outstanding vintage!

The Shiraz for this Rosé was sourced exclusively from our Boodjidup vineyard.

## WINEMAKING

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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 periodically adding texture to the wine.