

2020 XANADU EXMOOR **ROSÉ**

VARIETY:

100% Shiraz

REGION:

Margaret River, W.A.

TECHNICAL:

Alc.: 13.5 % v/v pH: 3.15 Free SO₂: 36 ppm Total SO₃: 101 ppm

TA: 7.2 g/L

VA: 0.27 g/L

Residual Sugar: 1.48 g/L

TASTING NOTES

COLOUR:

Pale pink, with salmon hues.

BOUQUET:

The bouquet of this vibrant, punchy wine offers fresh red berry fruits and

fairy floss characters, with hints of talc and spice.

PALATE:

The palate is medium bodied, with strawberries and cream flavours combined with ripe watermelon and zesty pink grapefruit. It is

a lively, fruit driven wine with a zippy acidity which culminates in a crisp,

refreshing and lip-smacking dry finish.

CELLARING POTENTIAL:

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

VINTAGE CONDITIONS

Average Winter rainfall followed by a warm/dry Spring set up an early start to the growing season. Fruit set was variable, resulting in lower yields across most varieties.

The warm Summer daytime temperatures combined with low yields saw harvest begin very early, at the end of January (one of our earliest ever) and all whites were harvested before the end of February. An incredible display of Marri blossom meant bird pressure was practically non-existent in the first half of vintage, and a short rain event after the white harvest offered some respite setting up the reds perfectly. Warm conditions continued throughout March, with all of the reds being harvested by the first week of April, our earliest ever harvest completion. In summary, 2020 will be remembered as an excellent vintage in Margaret River.

All of the fruit for this wine was estate grown on our Boodjidup vineyard in the Wallcliffe subregion of Margaret River.

WINEMAKING

Fruit was harvested cold and gently pressed immediately to minimise colour extraction in the juice. After settling each batch was fermented in tank at a cool temperature using an aromatic yeast strain to preserve the primary fruit characteristics.

