

2020  
XANADU DJL  
SHIRAZ GRACIANO ROSÉ



VARIETY:	50% Shiraz	50% Graciano
REGION:	Margaret River, W.A.	
TECHNICAL:	Alc.: 13.0 % v/v	Free SO <sub>2</sub> : 35 ppm
	pH: 3.11	Total SO <sub>2</sub> : 98 ppm
	TA: 7.2 g/L	VA: 0.26 g/L
	Residual Sugar: 1.44 g/L	

### TASTING NOTES

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- COLOUR:** A very pale pink, with salmon hues.
- 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 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 minerally/quartz tones 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

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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 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.

### WINEMAKING

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Both the Shiraz and the Graciano components were harvested cold and 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.