

# 2021 XANADU CIRCA 77 ROSÉ



VARIETY: 100% Shiraz  
REGION: Margaret River, W.A.

TECHNICAL: pH: 3.19  
Alc.: 13.0% v/v  
TA: 6.8 g/L  
Free SO<sub>2</sub>: 40 ppm

Residual Sugar: 1.29 g/L  
VA: 0.30 g/L  
Total SO<sub>2</sub>: 134 ppm

## TASTING NOTES

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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 wild strawberry and cream flavours combined with ripe watermelon and zesty pink grapefruit. It is a lively, fruit driven wine with a moreish acidity which culminates in a crisp, refreshing and lip-smacking dry finish.

## CELLARING POTENTIAL:

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

## VINTAGE CONDITIONS

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We had a great Summer leading up to vintage, although a rain event about a week or so before the start of harvest lead to some unusually humid conditions (for Margaret River at least). Careful fruit selection in some vineyards was required as a result of the humidity, despite experiencing good weather during the white harvest. The end of the whites saw a bit more rain, which was then followed by fine weather for the rest of March setting up the Cabernets nicely. In summary 2021 was a more challenging season than usual, however the extra work in the vineyard ultimately paid dividends with some wonderfully elegant wines being produced as a result.

85% of the fruit for this wine was estate grown on our Boodjidup vineyard in the Wallcliffe subregion of Margaret River while the remaining 15% was sourced from a mature Shiraz vineyard in the Yallingup sub-region.

## WINEMAKING

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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.