

Xabregas Estate Rosé 2019

Mt Barker, Great Southern

WINEMAKING

The Estate range is a true expression of the Mt Barker terroir and shows the quality of the fruit grown in the Spencer Road and Figtree vineyards. The Cabernet Sauvignon grapes were picked in the cool of the night and left on skins for between four and eight hours.

The components were fermented at around 12 - 15° C for 20 days in stainless steel tanks. This allows for maximum fruit flavour and intense freshness to be maintained. Post fermentation the wine was clarified, stabilised, and lightly filtered before being bottled.

TASTING NOTES

A lifted cranberry, raspberry and wild strawberry aroma.

A dry style of rosé, displaying flavours of raspberry and fleshy plums with fresh acidity and a clean finish. There is a savoury and slight saline mid palate derived from the use of Tempranillo and Sangiovese which extends the length of finish to this Rose.

TECHNICAL ANALYSIS

pH – 3.3

Acidity – 6.2 grams per litre | Residual Sugar – Dry

Alcohol – 13.0%

For further information please contact Xabregas

E: sales@xabregas.com.au

W: www.xabregas.com.au



XABREGAS

FAMILY | REGION | VINEYARD