



Xabregas 'Estate' Cabernet Sauvignon

Mount Barker - Australia 2013

The Xabregas story begins with one man, Terry Hogan. His passion for wine was seeded from a visit with his elegant wife, Wendy, to the coastal town of Lisbon, Portugal in the 1960's. He fell in love with the "European culture of wine appreciation and celebration" so foreign to his native home in Western Australia at the time.

Today, the estate is overseen by Terry and managed by his energetic son Paul. The wines are under the guidance of the talented Andrew Hoadley, who also makes his La Violetta wines at Xabregas. Andrew's hands-on-in-the-vineyard and hands-off-in-the-winery approach has worked a treat in this cool, dry climate. Focusing on Riesling and Sauvignon Blanc for the whites and Syrah for the reds, each wine is a real reflection of site and minimal handling. Xabregas wines are elegant and effortless with beautiful poise and balance.

Since the establishment the estate in 1996, Paul has discovered that each of the three vineyards: the Figtree Lane vineyard, the Spencer Road vineyard and the Stockyard vineyard have unique distinct personalities. The focus goes beyond the concept of new world wines, it doesn't adhere to the stereotype of the world view of an Australian style, rather Xabregas focuses on bringing the unique expression of their vineyard estate to the fore, with every bottle of wine coming from the estate. Terroir is the core of what makes Xabregas great. It is viewed as a composite of many physical and intangible factors. Recently, it has been poetically defined as "somewhere-ness"....

This wine is a true expression of the quality of the fruit grown in the Figtree Vineyard. A majestically balanced wine made from 100% estate grown Cabernet Sauvignon. The mild conditions of '11 were helped by both sunshine and moisture at the right times. The fruit was fermented in barrel, where ML occurred naturally, then transferred to a combination of new and one year old French oak for 20 months.

Composition

100% Cabernet Sauvignon

Soil Type

Ironstone Gravel

Yields

3.1 tons per acre

Élevage

20 months in 20% new French barrique

Vine Age

17 years old

Production

2,500 cases

Tasting Notes

“ Potent scents of dark berries, cherry pit and minerals, with notes of licorice and candied flowers gaining strength with aeration. Lively, sharply focused blackberry and cherry-cola flavors are underscored by zesty minerals and a hint of bitter chocolate. The youthfully tannic finish nicely plays sweetness off minerality and lingers with good persistence. ”

Reviews

None

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