XABREGAS xabregas.com.au



Xabregas 'Mad Men of Riesling'

Mount Barker - Australia 2015

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"....

Devolution

n. A passing down or descent through successive stages of time or a process.

Inspired by ancient wine making methods of skin maceration and minimal intervention, this is a very intriguing 'orange Riesling' full of natural complexity. Semi-botrytized Riesling grapes were destemmed and remained on skins for three days without intervention. Non-inoculated fermentation began, and then the wine was pressed off at 50% dryness, to be held eight months cold on full lees prior to bottling, unsulfured and unfiltered.

Composition Vine Age Soil Type Yields

100% Riesling 15 years old Ironstone Gravel & Sandstone with Granite 2.3 tons per acre

Élevage Residual Sugar Production

8 months in neutral puncheon (3 days on skins) 0.3 g/L 240 cases

Tasting Notes



Vibrant yellow-orange color, this wine has a complex spectrum of aromas with notes of pear and ginger, and heady floral characters of orange blossom and honeysuckle. On the palate, the wine shows characters reminiscent of grapefruit, spice and buttered bread. 'Devo' Riesling has a dry but textured finish with a mineral-like character.

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Reviews

None