

2014
XANADU STEVENS ROAD
SHIRAZ

VARIETY: 97% Shiraz 3% Viognier
REGION: Margaret River, W.A.

TECHNICAL: Alc.: 14.5% v/v Residual Sugar: 0.4g/L
TA: 6.6 g/L VA: 0.54g/L
Free SO₂: 38 ppm Total SO₂: 158 ppm
pH: 3.59

TASTING NOTES

COLOUR: Deep red with purple hues

BOUQUET: Wonderfully perfumed, displaying striking aromas of spicy, ripe blueberries and violets with hints of graphite and dark chocolate in the background.

PALATE: The generous palate is full bodied and layered with black plums, mulberries and jubey fruits of the forest. The dark fleshy fruits are supported by a firm yet fine tannin structure, solid acid backbone and persist through to a supple, lingering fruit finish.

CELLARING POTENTIAL:

Vibrant and robust in its youth, this is certainly a more refined style of Shiraz which reward with further bottle maturation

VINTAGE CONDITIONS

The 2014 vintage was built on a sound foundation of sub-soil moisture with excellent (above average) rainfall throughout the winter of 2013. The rainfall ceased almost completely from the end of November through to the end of March providing ideal growing conditions. Abundant Marri blossom leading up to, and during, harvest kept bird pressure very low, and yields were average for most varieties. In summary; 2014 was yet another excellent season, continuing the recent dream run of vintages we have had in Margaret River.

All of the Shiraz fruit for this wine is from Block 15 of our Stevens Road Vineyard, which is situated on the Boodjidup Brook about 3km from the winery. Fruit from this mature, low yielding vineyard has consistently produced some of our best Shiraz each vintage. The pedigree of the vineyard deserves recognition in its own right, so much so, that we have decided to blend the best barrels, and release as a 'Single Vineyard' wine. Limited to only 50 dozen, the 2014 Stevens Road Shiraz recognises the outstanding quality that this individual vineyard can produce, and highlights the unique personality of this special site.

WINEMAKING

Fruit from Stevens Road block 15 was harvested in late March and split into two portions which were treated differently in the winery. All of the fruit was destemmed and then crushed with open rollers to introduce whole berries into the ferment which was carried out in static fermenters at 26°C for 5 – 7 days. One portion incorporated a small amount of Viognier which was co-fermented with the Shiraz. The other component was pressed early and finished fermentation in new French oak. After fermentation, both batches underwent MLF and 14 months maturation in a selection of fine French oak barriques (35% new oak in total), before the blend was assembled and sent a further two months in older oak prior to bottling.

