

**2015  
XANADU  
CHARDONNAY**



VARIETY: 100% Chardonnay

REGION: Margaret River, W.A.

TECHNICAL: pH: 3.13  
Alc.: 13.0% v/v  
TA: 7.8g/L  
Free SO2: 38 ppm  
Residual Sugar: 2.6 g/L  
VA: 0.36g/L  
Total SO2: 135 ppm

**TASTING NOTES**

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COLOUR: Pale straw

BOUQUET: The bouquet of this elegant yet powerful Chardonnay offers fresh pears, nectarine, and citrus fruits with underlying hints of complexity with flinty/funky, green mango characters.

PALATE: The palate is medium bodied and tightly coiled, displaying pears, white fleshed stone fruits and tangy lemony/grapefruit flavours. The wine offers a fine boned structure complimented by a lovely yoghurt texture derived from lees stirring. Taut, yet opulent, the intense fruit and bright acidity combine to focus the wine perfectly to a crisp, lingering fruit finish.

**CELLARING POTENTIAL:**

A modern style of Chardonnay, displaying classic Margaret River hallmarks. The 2015 Xanadu Chardonnay is a wine which, while drinking well in its youth will reward with careful cellaring.

**VINTAGE CONDITIONS**

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A relatively mild, warm winter resulted in an early budburst to kick-start the growing season. This was followed by some relatively wild spring weather however with wet, windy conditions affecting fruit set and resulting in low yields across most varieties (particularly Chardonnay) in the region. Beautiful, warm weather returned in summer which saw flavour ripening accelerate quickly, bringing about our earliest vintage on record. A lack of Marri blossom leading up to and during harvest meant bird pressure was extreme, with netting absolutely vital this season. After the whites were harvested we experienced a minor rain event at the end of February and cooler conditions ensued.

The 2015 Xanadu Chardonnay is predominantly Estate grown in the Wallcliffe sub-region, with 80% of the blend being made with fruit sourced from our Stevens Road and Lagan Estate vineyards.

**WINEMAKING**

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Made entirely from Gin Gin clone Chardonnay which was whole bunch pressed followed by 100% barrel fermentation in select French oak (25% new oak). Wild fermentation was encouraged on all of the components, in order to introduce more complexity and personality into the wine. All of the individual batches which make up the blend were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation. The final blend was put together in November 2015.