

2016
XANADU DJL
SAUVIGNON BLANC SEMILLON

VARIETAL	Sauvignon Blanc 71% Muscadelle 2%	Semillon 27%
REGION	Margaret River, W.A.	
TECHNICAL:	pH: 3.26 Residual Sugar: 0.65 g/L	Alc.: 13.0% v/v TA: 7.3g/L



TASTING NOTES

COLOUR Brilliant, pale straw with green tinge.

BOUQUET The intriguing bouquet displays fresh passionfruit and thyme aromas with hints of guava and subtle nuances of spicy oak and funk in the background.

PALATE The lively palate is medium bodied with wonderful clarity offering citrus, tangy tropical fruits, spice and dried herbs. A beautifully structured wine, layered with textural elements yet with a crystalline backbone of quartz and zesty acidity. The influence of wild fermentation in barrel has added a touch of complexity to this otherwise quintessential crisp, fruit driven blend.

CELLARING POTENTIAL

A 'drink now' style - best consumed while bright and youthful.

VINTAGE CONDITIONS

The growing season began with an early budburst after a relatively mild winter with reasonable rainfall. The beautiful spring weather which followed which led to good flowering/fruit set and improved yields for most varieties in the region. Fine, warm weather during summer saw sugar accumulation accelerate quickly in the whites, until a significant rain event mid-January stalled the ripening process until the fine weather returned soon after. While the unusual January rain did present some challenges in the vineyard, it was certainly welcomed by the reds which were just beginning veraison. The warm, dry weather throughout February was fantastic, ensuring the whites achieved flavour ripeness and enabling the reds to attain flavour and tannin ripeness at full physiological maturity.

WINEMAKING

60% of the blend was crushed, destemmed and chilled before a very gentle pressing, with only free-run juice used. The settled, clean juice was then fermented at 15°C in tank using aromatic yeast strains. 40% of the blend (predominantly Sauvignon Blanc) was whole bunch pressed with the cloudy free-run juice then naturally fermented in French oak using wild yeasts. A small component of Muscadelle was also fermented naturally in new French oak adding perfume to the wine. All of the barrels (new barriques only account for 10% of the final blend) were lees stirred for several months adding complexity and texture to the wine before blending with the crisp clean tank fermented components.