

2016
XANADU
VIOGNIER

VARIETY: 100% Viognier

REGION: Margaret River

TECHNICAL: pH: 3.03 Alc.: 13.0% v/v
Residual Sugar: 5.6 g/L TA: 7.5g/L



TASTING NOTES

COLOUR Pale straw.

BOUQUET The vibrant bouquet offers lovely tropical fruit aromas with ripe peach and apricot blossom complimented by subtle orange peel and spicy elements in the background.

PALATE Medium bodied, the generous palate displays exotic fruit characters, apricot nectar and a touch of sweetness balanced with zesty citrus elements and a crisp, fresh acidity.

CELLARING POTENTIAL
A fresh 'drink now' style, suitable for short term cellaring.

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

A single vineyard wine only produced in exceptional years, this limited (150 dozen) Cellar Door release Viognier is estate grown on our Boodjudup vineyard.

WINEMAKING

The tiny parcel of fruit was harvested at moderate sugar levels followed by whole bunch pressing after which the free run juice was naturally fermented French oak (15% new). Wild fermentation was encouraged to introduce more complexity and personality into the wine, which was then lees stirred regularly for nine months adding texture and complexity prior to blending/bottling.