

2016
XANADU EXMOOR
CHARDONNAY

VARIETY: 100% Chardonnay

REGION: Margaret River, W.A.

TECHNICAL: pH: 3.26
Alc.: 12.5% v/v
TA: 8.2g/L
Free SO2: 38 ppm

Residual Sugar: 2.0 g/L
VA: 0.47g/L
Total SO2: 146 ppm

TASTING NOTES

COLOUR: Pale straw.

BOUQUET: The fresh, fruit driven bouquet of this elegant Chardonnay display fresh pears, white peach and citrus fruits with underlying hints of nougat all framed by subtle toasty oak.

PALATE: The palate is medium to full bodied offering white fleshed stone fruits, and zesty citrus flavours. Lees stirring has contributed a lovely creamy mouth feel, balanced beautifully with crunchy natural acidity. A vibrant wine; textural, crisp and dry, with a lingering fruit finish.

CELLARING POTENTIAL:

A modern style of Chardonnay, displaying classic Margaret River hallmarks, with oak simply playing a supporting role in the background. The 2016 Exmoor Chardonnay is a wine which, while drinking well in its youth, will reward with careful 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.

Almost half this blend is grown in the Wallcliffe sub-region of Margaret River (30% being estate grown). The remainder of the blend is sourced from several mature vineyards in the other sub-regions of Margaret River.

WINEMAKING

All components (majority being Gin Gin clone Chardonnay) were pressed without crushing, followed by 100% barrel fermentation in predominantly older French oak barriques (although 10% new oak is also incorporated). Natural fermentation was encouraged on all the components in order to introduce complexity and personality into the wine. All the individual batches which make up the blend were lees stirred throughout a nine-month oak maturation period, gaining texture throughout the year without any malolactic fermentation. The final blend was put together in November 2016.

