

**XANADU**  
MARGARET RIVER

# Xanadu Stevens Road Chardonnay 2012



Variety	Chardonnay	100%
Region	Margaret River	100%
Technical Details	Alc:	12.5%
	Residual Sugar	1.7g/L
	Titrateable Acidity	7.2 g/L
	pH	3.02
Production	200 cases	

## Tasting Notes

<b>Colour</b>	Pale straw
<b>Bouquet</b>	The bouquet of this elegant Chardonnay displays white peach and pear characters with underlying hints of grapefruit and nougat.
<b>Palate</b>	The tightly coiled palate is medium bodied offering white fleshed nectarine and zesty preserved lemon flavours. The purity of fruit shines through, along with texture derived from lees stirring. The characteristic 'Stevens Road minerality' adds a subtle quartz and oyster-shell detail to the wine. The delicate fruit and layers of complexity of this fine boned wine are augmented with a bright acidity and combine together to focus on a crisp, lingering fruit finish.
<b>Cellaring Potential</b>	Vibrant and robust in its youth, this is a wine which will certainly benefit from further bottle maturation, and will cellar comfortably for 5-10 years.
<b>Vintage Conditions</b>	<p>A mild spring and relatively dry growing season provided good flowering and excellent fruit set. Warm, sometimes hot and dry conditions after Christmas, combined with cool nights, brought vintage forward a couple of weeks earlier than the regional average. Abundant Marri blossom leading up to and during harvest kept bird pressure very low, with many vineyards not even requiring bird nets this season. The warmer weather saw flavour ripening accelerate and many wines were picked earlier than normal in order to retain acidity and fresh aromatics.</p> <p>All of the fruit for this Chardonnay is from Block 2 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 Chardonnay each vintage. The pedigree of the vineyard deserves recognition in its own right, so much so, that we have decided release the best barrels as a 'Single Vineyard' wine. Limited to only 200 dozen, the 2012 Stevens Road Chardonnay recognises the outstanding quality that this individual vineyard has the ability to produce, and highlights the unique personality of this special site.</p>
<b>Winemaking</b>	The Gin Gin clone Chardonnay was hand-picked and whole bunch pressed followed by 100% natural fermentation in select French oak barriques (approx. 35% new oak). Barrels were lees stirred regularly throughout a nine-month oak maturation period, without any malolactic fermentation. The best barrels were selected for the final blend, which was put together in November 2012.