

Xanadu DJL Cabernet Sauvignon 2012



Variety	Cabernet Sauvignon 90% (Malbec 4%, Petit Verdot 4% and Cabernet Franc 2%)
Region	Margaret River
Technical Details	Alc 14.0% Residual Sugar 0.5g/L Titratable Acidity 6.3 g/L pH 3.45

Tasting Notes

Colour	Deep red.
Bouquet:	The wine exhibits cornerstone Cabernet aromas of ripe blackcurrants, forest fruits, and dark plums, with subtle spicy elements and judicious toasty oak.
Palate:	Full bodied and generous the palate is packed full of brambly berry fruits and cassis characters, with underlying mocha and savoury notes. The lovely dense fruit is supported by supple tannins, bright acidity and a warm, lingering finish.

Cellaring Potential: This vibrant and youthful Cabernet is ready to drink now or cellar for up to five years.

Vintage Conditions: 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. No significant rainfall was experienced throughout the harvest, with the fine warm conditions continuing right through to the end of March allowing all red varieties to achieve great flavour and tannin ripeness and continuing the dream run of Margaret River vintages in recent years.

Almost 35% of the blend was Estate grown in the Wallcliffe sub-region, while the remaining 65% of was made using fruit selected from mature vineyards from northern Margaret River sub-regions.

Winemaking: The fruit was crushed and destemmed then fermented in a combination of Static and Rotary fermenters at 26oC for 5 – 7 days. A significant portion was left for a period of extended maceration on skins to add plushness and a savoury textural element to the wine. The various batches underwent MLF in a combination of tank and barrel before 14 months maturation in a selection French oak barriques (20% new).