

**XANADU****SHIRAZ**
2012

Variety	Shiraz	97%
	Viognier	3%
Region	Margaret River	100%
Technical	Alc:	14.5%
Details	Residual Sugar:	1.14 g/L
	Titrateable Acidity:	6.6 g/L
	pH:	3.55

Tasting Notes

Colour	Deep red with garnet hues.
Bouquet	Dark berry fruits and fragrant floral notes spiced with hints of graphite, liquorice and subtle toasty oak influences.
Palate	A full-bodied, yet restrained Shiraz offering ample depth with plenty of inky ripe forest fruits; blackberries, redcurrants and spice. The ripe fruit, fine tannins and savoury elements combine to produce a generous wine with a solid structure and a wonderful persistence of fruit.
Cellaring Potential	Perfectly approachable in its youth, this wine will comfortably cellar for several 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.
Winemaking	The fruit was destemmed and then crushed with open rollers to introduce whole berries into the ferment. The core component was fermented in static fermenters at 26°C for 6 days (co-fermented with a small portion of Viognier to add spice and a floral lift to the wine). A significant portion was fermented in open fermenters using wild yeast, adding a savoury element to the wine. The various batches underwent MLF and 14 months maturation in a selection of fine French oak barriques (40% new oak in total) prior to bottling.

