

**2013**  
**XANADU DJL**  
**CABERNET SAUVIGNON**



**VARIETY:** Cabernet Sauvignon 90%  
(Cabernet Franc 5%)  
(Petit Verdot 5%)

**REGION:** Margaret River

**TECHNICAL:** Alc.: 14.0% v/v Residual Sugar: 0.5 g/L  
TA: 6.4g/L VA: 0.33g/L  
Free SO<sub>2</sub>: 40 ppm Total SO<sub>2</sub>: 158 ppm

### TASTING NOTES

**COLOUR:** Deep red with garnet hues.

**BOUQUET:** Blackcurrants and blueberries spiced with hints of bay leaf and dark chocolate framed by subtle cedary oak influences.

**PALATE:** A medium to full-bodied Cabernet offering ample depth of fruit with plenty of dark plums, berry fruits and cassis. The generous fruit, ripe tannins and understated savoury elements combine to produce a very complete wine, distinctly Cabernet 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 relatively wet and windy spring affected flowering and fruit set, with the resulting yields slightly lower than normal. The growing season which followed was warm and dry with sometimes hot conditions around Christmas. Abundant Marri blossom kept bird pressure low early on, although vineyard teams were kept on their toes deterring birds late in the season. The warmer weather in the lead up to harvest saw flavour ripening accelerate with fruit retaining natural acidity and wonderful fresh aromatics. The whites picked at a frenetic pace however the weather cooled significantly during March which resulted in a hiatus in harvesting. The cooler conditions allowed time for the reds to achieve physiological maturity, culminating in great flavour and tannin ripeness when warmer weather returned in April. In summary, 2013 was another great Margaret River vintage.

Fruit for this blend was predominantly grown on our Boodjudup vineyard in the Wallcliffe sub-region of Margaret River. This estate grown fruit was complemented with 15% fruit sourced from more northern Margaret River sub-regions, and a 12% portion of Cabernet selected from a mature vineyard in the Frankland River region.

### WINEMAKING

The fruit was crushed and destemmed then fermented in static fermenters at 26°C 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).