

2013 XANADU EXMOOR SHIRAZ

VARIETY:	99% Shiraz	1% Viognier
REGION:	Margaret River	
TECHNICAL:	pH: 3.44	Residual Sugar: 0.4 g/L
	Alc.: 14.0% v/v	VA: 0.31g/L
	TA: 6.7g/L	Total SO2: 147 ppm
	Free SO2: 38 ppm	

TASTING NOTES

COLOUR: Deep red with garnet hues.

BOUQUET: Blackberries and raspberries with fragrant floral notes spiced with hints of liquorice, tar and subtle toasty oak influences.

PALATE: A full-bodied, yet controlled, Shiraz displays ample depth with plenty of inky forest fruits; blackberries, redcurrants and spice. The ripe fruit and savoury elements combine together with supple tannins and a fine acid backbone providing structure to this well balanced wine, finishing with a lovely 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 in the southern, sub-regions of Margaret River; Wallcliffe and Karridale.

WINEMAKING

The fruit was destemmed and then crushed with open rollers to introduce whole berries into the ferment. The core components were fermented in both static and rotary fermenters at 26°C for 6 days (1 component was co-fermented with a small portion of Viognier to add spice and a floral lift to the wine). The various batches underwent MLF and 14 months maturation in a selection of fine French oak barriques (25% new oak in total) prior to bottling.

