

2013 XANADU STEVENS ROAD GRACIANO

VARIETY: 100% Graciano
REGION: 100% Margaret River

TECHNICAL: Alc.: 14.0% v/v Residual Sugar: 0.7 g/L
TA: 6.5g/L VA: 0.58g/L
Free SO2: 40 ppm Total SO2: 153 ppm

TASTING NOTES

COLOUR: Deep red with garnet hues

BOUQUET: Intriguing aromas of Blood plums and dark cherries with hints of lavender, graphite and Five-spice in the background.

PALATE: The Palate is medium bodied offering fleshy red fruits, plenty of gamey, spicy characters and a touch of dark chocolate. Delightfully rustic and full of old world personality this quirky wine finishes with supple tannins and lingering savoury flavours.

CELLARING POTENTIAL: Whilst drinking well in its youth and a perfect pairing with game food, the 2013 Xanadu Graciano will gain further complexity with bottle maturation, and will certainly reward with medium term cellaring.

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.

All of the fruit for this traditional Spanish variety is grown on our mature Stevens Road vineyard; the block is only 0.6Ha in size, and as such this is truly a limited release with only 7 barrels produced in 2013.

WINEMAKING

The fruit was crushed, destemmed and chilled followed by a cold soak for 4 days at 5-10°C, extracting colour structure without excessive tannins the thick Graciano skins have to offer. After warming, the must was inoculated with a selected yeast strain and fermented in the small open fermenters for 4 days before pressing at about 3 Baume and finishing fermentation and MLF in oak. No new oak was used in order to emphasize the rustic, savoury fruit characteristics; however the wine enjoyed a 14 month maturation period in the mainly one and two year old French oak barriques.

