

2013
XANADU STEVENS ROAD
MALBEC



VARIETY: Malbec 100%

REGION: Margaret River

TECHNICAL: Alc.: 13.5% v/v
TA: 6.3 g/L

Residual Sugar: 0.4g/L
pH: 3.57 g/L

TASTING NOTES

COLOUR: Deep red, purple hues.

BOUQUET: Wonderfully perfumed, displaying striking aromas of ripe blueberries with violets and hints of spice, clove and dark chocolate in the background.

PALATE: The generous yet measured palate is medium-full bodied and layered with black plums, mulberries and inky fruits of the forest. These dark fruit flavours are supported by a firm yet fine tannin structure, solid acid backbone and persist through to a supple, lingering fruit finish.

CELLARING POTENTIAL:

Vibrant and robust in its youth, this is a sophisticated wine which will certainly reward with further bottle maturation.

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.

While Malbec is traditionally recognised as a Bordeaux variety (due to its historical use in red Bordeaux blends), these days the variety is more synonymous with Argentina where it flourishes.

This is our second release of a single vineyard Malbec, with all of the fruit grown on our mature Stevens Road vineyard. The block is tiny; only 0.4 Ha in size (11 rows!), and as such this is truly a limited release with only 50 dozen produced. The 2013 Xanadu Malbec recognises the outstanding quality that this individual vineyard has the ability to produce, as well as highlighting the unique personality of this noble variety.

WINEMAKING

This 2 tonne parcel of fruit was crushed/destemmed fermentation in several small open fermenters for 6 days @ 24 – 28o C, during which the cap was managed by regular plunging by hand. The wine was gently pressed @ 2 Baume and finished ferment in tank. Once dry, the wine was racked to fine French oak barriques (40% new) where it completed MLF. The wine was matured in oak for 14 months before the best two barrels were selected and spent another two months in old oak for bottling.