

2014 XANADU DJL SHIRAZ

VARIETY: 98% Shiraz 2% Viognier

REGION: Margaret River, W.A.

TECHNICAL: Alc.: 14.5% v/v Residual Sugar: 0.5 g/L
TA: 6.3g/L VA: 0.3g/L
Free SO2: 39 ppm Total SO2: 133 ppm

TASTING NOTES

COLOUR: Deep red with purple hues.

BOUQUET: Dark berry fruits and fragrant floral notes spiced with hints of peppercorn, redskins and subtle toasty oak influences.

PALATE: A full-bodied wine, offering ample depth with plenty of ripe forest fruits; blackberries, redcurrants and spice. The moreish, jubey fruit and approachable tannins combine to produce a generous wine with a supple structure and a wonderful persistence of flavour.

CELLARING POTENTIAL: Perfectly approachable in its youth, this wine will comfortably cellar for several years.

VINTAGE CONDITIONS

The 2014 vintage was built on a sound foundation of sub-soil moisture with excellent (above average) rainfall throughout the winter of 2013. The rainfall ceased almost completely from the end of November through to the end of March providing ideal growing conditions. Abundant Marri blossom leading up to, and during, harvest kept bird pressure very low, and yields were average for most varieties. In summary; 2014 was yet another excellent season, continuing the dream run of vintages we have had in Margaret River over the last eight years!

Fruit for this blend was predominantly estate grown on our Boodjudup and Stevens Road vineyards in the Wallcliffe sub-region of Margaret River, and was supplemented with a small portion (11%) of Shiraz selected from a mature vineyard in the Frankland River region.

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). One portion, which made up 35% of the blend, was pressed early and finished fermentation in predominantly new French oak. After fermentation, the various batches underwent MLF and 14 months maturation in a selection of fine French oak barriques (35% new oak in total) prior to assembling the blend and bottling.

