



Variety	Chardonnay
Region	Margaret River
Technical Details	Alc 13.0% Residual Sugar 1.4g/L Titratable Acidity 7.5 g/L pH 3.15

Tasting Notes

Colour	Pale Straw.
Bouquet:	The bouquet of this elegant, yet powerful Chardonnay offers fresh pears, grapefruit and white fleshed nectarines with underlying hints of nougat and frangipani flowers.
Palate:	The palate is medium bodied displaying white peach, nashi pear and zesty citrus flavours. There is a wonderful tension and focus to the wine, with the complexity and texture derived from lees stirring complimenting the taut, mineral structure and fruit intensity. A bright acidity and the fresh fruit flavours persist through to a crisp, lingering finish.

Cellaring Potential: A modern style of Chardonnay, displaying classic Margaret River hallmarks. The 2014 Xanadu Chardonnay is a wine which, while drinking well in its youth, will certainly reward with careful cellaring.

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 varietals (although Chardonnay less so, due to strong to stormy wind conditions experienced at flowering in Spring). 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!

The 2014 Xanadu Chardonnay is predominantly Estate grown in the Wallcliffe sub-region, with 75% of the blend being made with fruit sourced from our Stevens Road and Lagan Estate vineyards.

Winemaking: The Gin Gin clone Chardonnay was whole bunch pressed followed by 100% barrel fermentation in select French oak (21% new oak). Wild fermentation was encouraged on all of the components, in order to introduce more complexity and personality into the wine. All of the individual batches which make up the blend were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation. The final blend was put together in December 2014.