

Xanadu DJL Sauvignon Blanc Semillon 2014



Variety	Sauvignon Blanc 63%	
	Semillon 35%	
	(Muscadelle) 2%	
Region	Margaret River	
Technical Details	Alc 12.5%	Titrateable Acidity 7.0g/L
	Residual Sugar 1.1g/L	pH 3.10

Tasting Notes

Colour	Brilliant, pale straw with green tinge.
Bouquet:	The bouquet displays bright fruit, passionfruit and thyme aromas with hints of frangipani and subtle, intriguing funky characters in the background.
Palate:	The lively palate is medium bodied with wonderful clarity offering citrus, crunchy tropical fruits, spice and dried herbs. A beautifully structured wine, layered with savoury textural elements yet with a crystalline backbone of quartz and zesty acidity. The influence of barrel fermentation has added complexity to this otherwise quintessentially crisp, fruit driven blend.

Cellaring Potential: A fresh lively style enjoyed at its best while youthful and vibrant.

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 (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!

90% of the fruit for this blend is sourced Wallcliffe sub-region the majority of which is Estate grown. A small portion of the blend (10%) is from a mature vineyard in the Wilyabrup sub-region of Margaret River.

Winemaking: The Sauvignon Blanc component was whole bunch pressed with the cloudy free-run juice then naturally fermented in French oak using 'wild' yeasts. A small component of Muscadelle was fermented naturally in new French oak adding perfume to the wine. Semillon was crushed and the free run juice fermented in tank at 150C using an aromatic yeast strain.. All of the barrels (new barriques were used for 10% of the blend) were lees stirred for several months adding complexity and texture to the wine before blending with crisp clean tank fermented component.