

2015
XANADU STEVENS ROAD
CHARDONNAY

VARIETY: Chardonnay 100%

REGION: Margaret River, W.A.

TECHNICAL: Alc.: 13% v/v Residual Sugar: 2.4g/L
TA: 7.9g/L VA: 0.3g/L
Free SO2: 38 ppm Total SO2: 132 ppm

TASTING NOTES

COLOUR: Pale straw.

BOUQUET: The bouquet of this elegant Chardonnay displays white peach and pear characters with underlying hints of oyster shell and beeswax adding complexity.

PALATE: The palate is medium-full bodied offering white fleshed stone fruits and tangy, lemony/grapefruit flavours. A purity of fruit shines through, along with the characteristic 'Stevens Road minerality' revealing a lovely quartz-like element to the wine. The taut, fine boned structure is complimented by a lovely yoghurt texture derived from lees stirring, while wonderful fruit intensity and bright acidity combine to focus the wine perfectly to a crisp, lingering fruit finish.

CELLARING POTENTIAL:

This sophisticated Chardonnay will certainly reward careful cellaring over the next 4-6 years developing further complexity from bottle maturation.

VINTAGE CONDITIONS

A relatively mild, warm winter resulted in an early budburst to kick-start the growing season. This was followed by some relatively wild spring weather however with wet, windy conditions affecting fruit set and resulting in low yields across most varieties in the region. Beautiful, warm weather returned in summer which saw flavour ripening accelerate quickly, bringing about our earliest vintage on record. A lack of Marri blossom leading up to and during harvest meant bird pressure was extreme, with netting absolutely vital this season. After the whites were harvested we experienced a minor rain event at the end of February and cooler conditions ensued.

All of the fruit for this Chardonnay is from the best 20 rows of Block 2 from our Stevens Road Vineyard, which is situated on the Boodjidup Brook about 3km from the winery. Fruit from this mature, low yielding vineyard has consistently produced some of our best Chardonnay each vintage. The pedigree of the vineyard deserves recognition in its own right, and we have continued a Single Vineyard release of the wine. Limited to only 250 dozen, the 2015 Stevens Road Chardonnay recognises the outstanding quality that this individual vineyard block can produce, and highlights the unique personality of this special site.

WINEMAKING

The Gin Gin clone Chardonnay was hand-picked and whole bunch pressed followed by 100% natural fermentation in select French oak barriques (25% new oak). Barrels were lees stirred regularly throughout a nine-month oak maturation period, without any malolactic fermentation. The best barrels were selected for the final blend, which was put together in November 2015.

