

Xanadu DJL Sauvignon Blanc Semillon 2015



Variety	Sauvignon Blanc 78%	Semillon 22%
Region	Margaret River	
Technical Details	Alc 12.5%	Titrateable Acidity 0.6g/L
	Residual Sugar 1.1g/L	pH 3.11

Tasting Notes

Colour	Brilliant, pale straw with green tinge.
Bouquet:	The bouquet displays bright fruit, passionfruit and thyme aromas with hints of guava 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 textural elements yet with a crystalline backbone of quartz and zesty acidity. The influence of fermentation in seasoned oak 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: 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.

Almost all of the fruit was estate grown, on our Boodjidup and Lagan Vineyards in the Wallcliffe subregion of Margaret River.

Winemaking: 60% of the blend was crushed, destemmed and chilled before a very gentle pressing, with only free-run juice used. The settled, clean juice was then fermented at 15oC in tank using aromatic yeast strains. 40% of the blend (all Sauvignon Blanc) was whole bunch pressed with the cloudy free-run juice then naturally fermented in French oak using 'wild' yeasts. All of the barrels (predominantly older oak) were lees stirred for several months adding complexity and texture to the wine before blending with the crisp clean tank fermented components.