



XANADU

MARGARET RIVER

# CHARDONNAY 2013

<b>Variety</b>	Chardonnay 100%
<b>Region</b>	Margaret River
<b>Technical Details</b>	Alc:13.5% Residual Sugar: 1.3g/L Titratable Acidity: 7.9g/L pH: 3.07

## Tasting Notes

<b>Colour</b>	Pale straw.
<b>Bouquet</b>	This elegant yet powerful Chardonnay displays aromas of fresh pears, nectarine, and citrus fruits with underlying hints of white flowers, oatmeal, and roasted almonds.
<b>Palate</b>	The palate is medium-full bodied and tightly coiled offering white fleshed stone fruits pears and zesty lemony/grapefruit flavours. The powerful fruit profile is balanced by a taut, minerally backbone. This fine boned, quartz-like structure is also complimented with a silky texture derived from lees stirring. The stylish fruit and zesty acid combine to focus the wine perfectly to a crisp, dry, persistent fruit finish.
<b>Cellaring Potential</b>	A modern style of Chardonnay, displaying classic Margaret River hallmarks. The 2013 Xanadu is a wine which, while drinking well in its youth will certainly reward with careful cellaring.
<b>Vintage Conditions</b>	<p>A relatively wet and windy spring affected flowering and fruit set, with the resulting yields slightly lower than normal. The growing season which followed was warm and dry with sometimes hot conditions around Christmas. Abundant Marri blossom kept bird pressure low early on, although vineyard teams were kept on their toes deterring birds late in the season. The warmer weather in the lead up to harvest saw flavour ripening accelerate with fruit retaining natural acidity and wonderful fresh aromatics. The whites picked at a frenetic pace however the weather cooled significantly during March which resulted in a hiatus in harvesting. The cooler conditions allowed time for the reds to achieve physiological maturity, culminating in great flavour and tannin ripeness when warmer weather returned in April. In summary, 2013 was another great Margaret River vintage.</p> <p>The smaller production of Xanadu Chardonnay from 2013 meant that 100% of the fruit was hand harvested exclusively from our revered Lagan Estate vineyard.</p>
<b>Winemaking</b>	Made entirely from Gin Gin clone Chardonnay which was whole bunch pressed followed by 100% barrel fermentation in select French oak (25% 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 November 2013.

