

**XANADU**

MARGARETRIVER

# RESERVE CHARDONNAY 2013



<b>Variety</b>	Chardonnay	100%
<b>Region</b>	Margaret River	
<b>Technical Details</b>	Alc: 13.5% Titratable Acidity: 8.0 g/L	Residual Sugar: 1.9g/L pH: 3.09

## Tasting Notes

<b>Colour</b>	Pale Straw.
<b>Bouquet</b>	The bouquet of this elegant yet powerful Chardonnay offers pristine fruit aromas of fresh pears, grapefruit and nectarines with underlying hints of oatmeal and nougat adding complexity.
<b>Palate</b>	The palate is medium-full bodied and tightly coiled, displaying nashi pears and white fleshed stone fruits. Precise and pure, the fruit is complimented with a subtle creamy texture and lovely mineral edge. It is the intensity of fruit and bracing acidity which combine to provide drive to the wine, focussing it perfectly to a crisp, lingering fruit finish.
<b>Cellaring Potential</b>	A sophisticated Chardonnay full of verve and tension, displaying classic Margaret River hallmarks – the 2013 will most certainly reward with careful cellaring.
<b>Vintage Conditions</b>	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.

100% of the fruit for this Reserve Chardonnay is from our oldest Chardonnay vineyard, the Lagan Estate. The low yielding vineyard produces bunches with characteristic 'hen and chicken' architecture typical of the Gin Gin clone. We encourage natural fermentation on fruit from this vineyard to further emphasize the personality of this wonderful site which is directly adjacent to the winery.

## Winemaking

All of the fruit was hand-picked and whole bunch pressed followed by 100% barrel fermentation in select French oak (approx. 35% new oak). Fermentation was allowed to occur naturally, with the wild yeasts responsible for the fermentation introducing more complexity and personality into the wine. Barrels were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation. Only the best barrels were selected for the final blend which was put together in November 2013.