

XANADU

MARGARET RIVER

2011 XANADU RESERVE CHARDONNAY



REVIEWS

Produced from the lowest yielding vines on the estate; whole bunch-pressed, with wild yeast fermentation in French barriques; after nine months' maturation, a barrel selection was made. It is even more intense and focused than the standard chardonnay, and has exceptional length thanks to its natural acidity.

96 Points, James Halliday Australian Wine Companion 2014

Now coming from very old Margaret River vines. Powerful aromas of hazelnut and butterscotch with roasted cashew and grapefruit suggestions. The palate is so powerful and concentrated with great depth of fruit. Has a keen acid and mineral edge driving the very long finish. A stylish statement of the region's best chardonnay with a degree of elegance and style.

96 Points, Ray Jordan, The Western Australian Wine Guide 2014

Light to medium yellow colour, fresh and bright in glass. Quite oaky at first. The bouquet is oak dominated, very clean and not very adventurous. It plays a straight bat. Same in the mouth, where it's delicate, refined and quite intense, with very good persistence. Green melon, lemon, and slightly nectarine-like flavours. This is very youthful and tad unready. Good, but better in a year or so, I suspect.

93 Points, Huon Hooke, huonhooke.com, 24/05/2013

AWARDS

Trophy for Best Single Vineyard/Estate Wine - Margaret River Wine Show 2012

Gold - Royal Melbourne Wine Awards 2013

Gold - Margaret River Wine Show 2013

Gold - Qantas Mt Barker Wine Show 2012

Top 100/Blue Gold – Sydney International Wine Competition 2013

Outstanding Winery, James Halliday Australian Wine Companion 2014

Most Successful Exhibitor, Margaret River Wine Show 2011, 2012, 2013