

2013 XANADU STEVENS ROAD SHIRAZ

VARIETY: 98% Shiraz (2% Viognier)

REGION: Margaret River, WA

TECHNICAL: Alc.: 14.0% v/v
TA: 6.8 g/L
Free SO₂: 37 ppm
pH: 3.58

Residual Sugar: 1.98g/L
VA: 0.59g/L
Total SO₂: 139 ppm

TASTING NOTES

COLOUR: Deep red with purple hues.

BOUQUET: Dark berry fruits and fragrant floral notes spiced with hints of graphite, liquorice and subtle toasty oak influences.

PALATE: A full-bodied, yet restrained Shiraz offering ample depth with plenty of inky ripe forest fruits; blackberries, redcurrants and spice. The ripe fruit, fine tannins and savoury elements combine to produce a generous wine with a solid structure and a wonderful persistence of fruit.

CELLARING POTENTIAL: Vibrant and robust in its youth, this is certainly a more refined style of Shiraz which will reward with further bottle maturation.

VINTAGE CONDITIONS

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.

All of the Shiraz fruit for this Wine is from Block 15 of 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 Shiraz each vintage. The pedigree of the vineyard deserves recognition in its own right, so much so, that we have decided release the best barrels as a 'Single Vineyard' wine. Limited to only 125 dozen, the 2013 Stevens Road Shiraz recognises the outstanding quality that this individual vineyard has the ability to produce, and highlights the unique personality of this special site.

WINEMAKING

Fruit from Stevens Road block 15 was harvested in late March and split into several portions which were treated differently in the winery. All of the fruit was destemmed and then crushed with open rollers to introduce whole berries into the ferment which was carried out in static fermenters at 26°C for 5 - 7 days. One portion (60% of the blend) was pressed early and finished fermentation in predominantly new French oak. After fermentation, the various batches underwent MLF and 14 months maturation in a selection of fine French oak barriques (35% new oak in total) prior to bottling.

