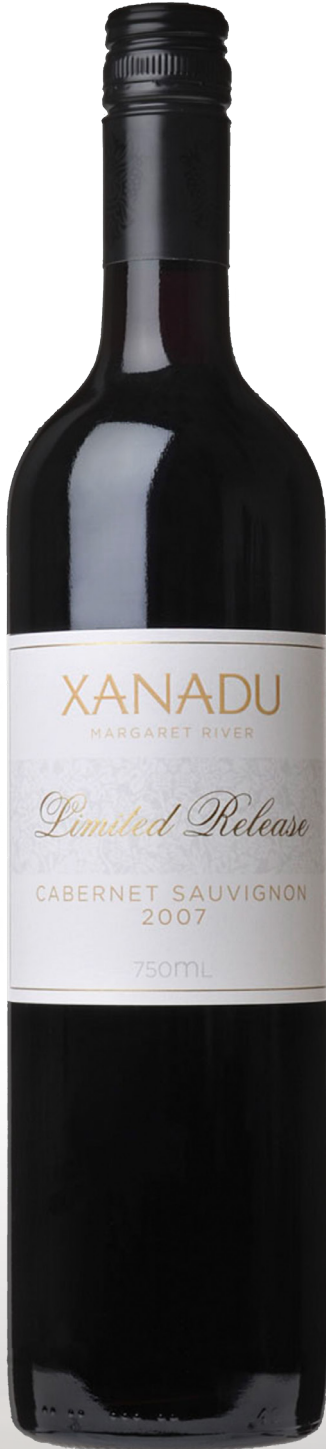


2007  
**XANADU RESERVE [LIMITED RELEASE]**  
**CABERNET SAUVIGNON**



VARIETY:	Cabernet Sauvignon 90%	Petit Verdot 10%
REGION:	Margaret River, W.A.	
TECHNICAL:	Alc.: 14.5% v/v TA: 6.9 g/L VA: 0.52g/L	Residual Sugar: 0.8 g/L pH: 3.54 Free SO2: 38 ppm

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### TASTING NOTES

**COLOUR:** Deep red.

**BOUQUET:** Cassis, black plums, and cinnamon combine with mocha and fruitcake aromas to produce a complex and intense bouquet.

**PALATE:** Full bodied and powerful, with ripe blackcurrant, blackberries and rich chocolate characters. A plush wine with concentrated fruit, dense tannins and a generous, persistent fruit finish.

### CELLARING POTENTIAL:

Powerful and robust in its youth, this is a wine which will certainly benefit from further bottle maturation, and will cellar comfortably for 5-10 years.

### VINTAGE CONDITIONS

The early harvest followed a mild spring, and relatively dry growing season, which produced good flowering and excellent fruit set. The warm, dry start to vintage was punctuated by 15mm of rain on the 1st of March (by which time most of the whites had already been harvested), which was a welcome respite for the vines. This rain event was immediately followed by a hot spell - in fact a heat wave . . . temperatures in the vineyards reached up to 40 degrees for a couple of days in early March, with irrigation management critical in maintaining vine health.

65% of the blend is selected from the best blocks of our own Estate in the Wallcliffe sub-region of Margaret River, with a 35% component sourced from mature Cabernet vines in the Willyabrup subregion of Margaret River.

### WINEMAKING

Fruit was crushed/destemmed before predominantly small batch fermentation in static fermenters. Fermentation takes 7-8 days at 24 to 26°C, during which the cap is managed using a combination of aerative pumping over as well as regular plunging by hand. After fermentation all of the components experienced a period of extended maceration on skins before a very gentle pressing.

MLF took place in the barrel. The wine was matured for 14 months in French oak (75% new barriques) before the blend was assembled, and given a gentle egg white fining prior to bottling. The wine is bottled under screw cap closure.

While the majority of the components were actually incorporated in our 2007 Xanadu Cabernet Sauvignon, this final limited release blend is a 'best barrels' selection from our finest blocks (including a beautiful parcel of Petit Verdot) which has been bottled to give an indication of the best of the vintage.