

2008
XANADU RESERVE
CABERNET SAUVIGNON



VARIETY: Cabernet Sauvignon 89% Petit Verdot 11%

REGION: Margaret River, W.A.

TECHNICAL: Alc.: 14.5% v/v Residual Sugar: 0.4 g/L
TA: 6.6 g/L pH: 3.62
VA: 0.44g/L Free SO2: 38 ppm

TASTING NOTES

COLOUR: Deep red with garnet hues.

BOUQUET: Blueberries, blackcurrants and Satsuma plums combine with dark chocolate, cinnamon and spice to produce a complex and intense bouquet.

PALATE: The luxurious palate is full-bodied and generous offering ripe, juicy fruit characters with mulberries, plums and cassis entwined with hints of mocha and toasty oak. This dense wine is well structured, layered with dark fleshy fruit characteristics, ripe tannins and a warm lingering finish.

CELLARING POTENTIAL:

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

VINTAGE CONDITIONS

2008 was a fabulous vintage. The near perfect conditions in early summer provided fantastic growing conditions, and while disease pressure was practically non-existent the lack of significant flowering in the Marri gums led to serious bird pressure that in some cases resulted in crop losses and required careful hand selection of fruit. Brief rains after most of the white varieties had been harvested offered a welcome respite, slowing up the reds and allowing flavour and tannin ripeness to catch up with the sugars. The near perfect finish to the season ensured all of the red varieties were able to be harvested at optimum maturity, before the season broke well and truly with significant rains in the last half of April.

The majority of the blend (85%) is selected from parcels of fruit grown on the best blocks of our own Estate in the Wallcliffe sub-region of Margaret River. This is complimented by a portion of Cabernet from a mature vineyard in the Wilyabrup sub-region.

WINEMAKING

Fruit was crushed/destemmed before predominantly small batch fermentation in a combination of static and open 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. A third of the components experienced a period of extended maceration on skins for 28 days before a very gentle pressing. MLF was carried out in barrel.

The wine was matured for 14 months in French oak (65% new barriques) before the blend was assembled from a selection of 'best barrels' from each batch. The blend was given a gentle egg white fining prior to bottling in January 2010.