

2010
XANADU RESERVE
CABERNET SAUVIGNON



VARIETY: Cabernet Sauvignon 90% Petit Verdot 10%

REGION: Margaret River, W.A.

TECHNICAL: Alc.: 14.0% v/v pH: 3.46
TA: 6.6 g/L VA: 0.5 g/L
Free SO2: 43 ppm Total SO2: 148 ppm
Residual Sugar: 0.4 g/L

TASTING NOTES

COLOUR: Deep red with garnet hues.

BOUQUET: Mulberries, blackcurrant pastilles and Satsuma plums combine with dark chocolate, cinnamon and hints of rose petal to produce a complex and intense bouquet.

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

CELLARING POTENTIAL:

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

VINTAGE CONDITIONS

The 2010 vintage began in mid-February after decent winter rainfall which was followed by a warm, dry growing season with very good flowering and fruit set. Yields were generally above average for most varieties (whites in particular).

A brief hot period at the end of February provided some logistical challenges with a frantic pace of harvesting required in order to pick the whites varieties in a timely fashion. This ensured the wines retained fragrant, juicy characters with deliciously crunchy natural acidity. The weather cooled in March allowing the reds to attain full physiological maturity and tannin ripeness. In summary; 2010 was another excellent season, continuing the dream run of vintages we have had in Margaret River over the last several years.

96% of the fruit for this Reserve blend comes from a single vineyard, Timber Creek, which is located in the Wilyabrup sub-region of Margaret River.

WINEMAKING

Fruit was crushed/destemmed before 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.

The Cabernet component 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 16 months in French oak (65% new barriques) before the blend was assembled from a selection of 'best barrels' from each batch.