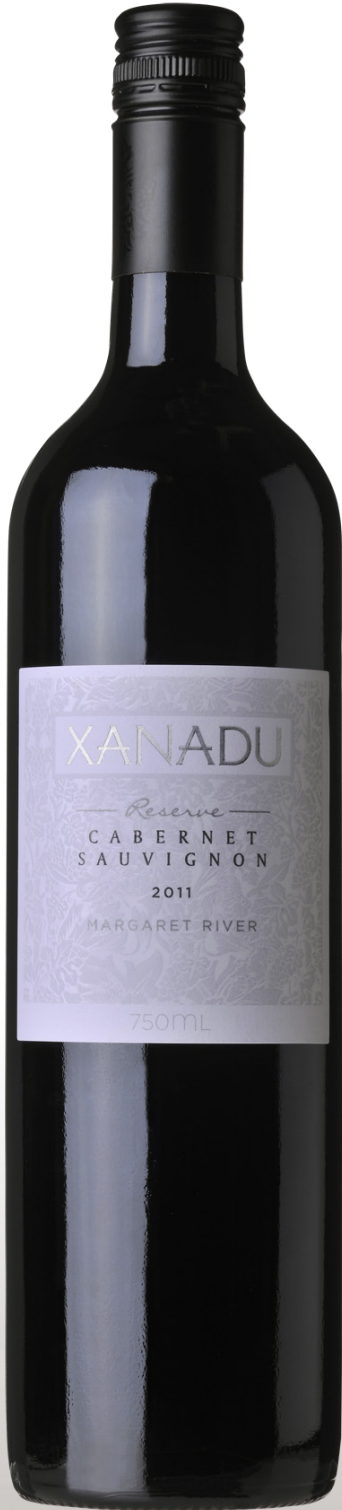


2011
XANADU RESERVE
CABERNET SAUVIGNON



VARIETY: Cabernet Sauvignon 90%
Malbec 5% Petit Verdot 5%

REGION: Margaret River, W.A.

TECHNICAL: Alc.: 14.5% v/v pH: 3.58
TA: 6.3 g/L VA: 0.51g/L
Free SO₂: 38 ppm Total SO₂: 117 ppm
Residual Sugar: 0.3 g/L

TASTING NOTES

COLOUR: Deep red with ruby hues.

BOUQUET: The perfume is sophisticated and complex, exhibiting vibrant aromas of blackcurrants, mulberries and dark plums. Subtle fragrances of potpourri, cedar and cinnamon wait patiently in the wings.

PALATE: The full bodied palate is generous and crammed full of ripe forest fruits, cassis, and dark chocolate characters. Powerful, yet refined in structure, the fleshy fruits are complimented with an ample amount of supple tannins; all culminating together to provide a dense, persistent berry fruit finish.

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

VINTAGE CONDITIONS

The 2011 growing season was initially cool and dry through late winter and early spring, progressing to a warm and dry summer pattern with a minor rain event in January. During the harvest period the fine weather continued with most varieties being picked one to two weeks earlier than normal, with early flavour development allowing the retention of plenty of natural acidity. Yields for whites were slightly higher than the previous couple of seasons. The fine, warm conditions continued right through to the end of March allowing all red varieties to achieve good physiological ripeness and continuing the dream run of Margaret River vintages in recent years.

Fruit from several mature Margaret River vineyards were used in this 2011 Reserve blend; Cabernet from Timber Creek vineyard (Wilyabrup sub-region) and Victory Point vineyard (Treeton), Petit Verdot from David Hohnen's Sebbes Road Vineyard (Karridale) and Malbec from our own Stevens Road Vineyard (Wallcliffe) have all come together beautifully, proving that sometimes 'the whole is greater than the sum of its parts'.

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 components experienced a period of extended maceration on skins for 28 days before a very gentle pressing. MLF was carried out in barrel. All of the components were matured for 14 months in French oak barriques before the blend was assembled from a selection of 'best barrels' from each batch (55% new oak). The blend was then returned to older French oak barriques for further 2 months maturation, allowing the components to marry together prior to bottling.