

2015
XANADU DJL
CABERNET SAUVIGNON

VARIETY: Cabernet Sauvignon 94% Petit Verdot 6%

REGION: Margaret River, W.A.

TECHNICAL: Alc.: 13.5% v/v Residual Sugar: 0.5 g/L
TA: 6.5g/L VA: 0.38g/L
Free SO2: 37 ppm Total SO2: 133 ppm
pH: 3.48



TASTING NOTES

COLOUR: Deep red with garnet hues.

BOUQUET: Inky forest fruits, blackcurrants and plums are complimented by subtle mocha oak characters spiced with hints of nori and bay leaf.

PALATE: A medium to full-bodied Cabernet with plenty of depth offering blackberries, dark chocolate and cassis. The pristine fruit and fine tannins combine to produce a very complete wine, distinctly Cabernet with an elegant structure and a wonderful persistence of fruit.

CELLARING POTENTIAL: Perfectly approachable in its youth, this wine will comfortably cellar for several years.

VINTAGE CONDITIONS

A relatively mild, warm winter resulted in an early budburst to kick-start the growing season. This was followed by some relatively wild spring weather however with wet, windy conditions affecting fruit set and resulting in low yields across most varieties in the region. Beautiful, warm weather returned in summer which saw flavour ripening accelerate quickly, bringing about our earliest vintage on record. A lack of Marri blossom leading up to and during harvest meant bird pressure was extreme, with netting absolutely vital this season. The early start to the vintage ensured all of the red varieties were able to be harvested at optimum maturity during the cool finish to the season.

50% of blend was Estate grown on our Boodjudup and Stevens Road vineyards in the Wallcliffe sub-region of Margaret River. The remainder was predominantly sourced from two Margaret River Grower vineyards (45%) in Wilyabrup and Wallcliffe. A small portion (5%) of Cabernet selected from a mature Geographe vineyard complemented the final blend.

WINEMAKING

The fruit was crushed and destemmed then fermented in static fermenters at 26°C for 5 – 7 days. A significant portion (30%) was left for a period of extended maceration on skins followed by a gentle pressing adding plushness and a savoury textural element to the wine. The various batches underwent MLF in a combination of tank and barrel before 14 months' maturation in a selection French oak barriques (30% new).