

**2017**  
**XANADU EXMOOR**  
**CHARDONNAY**

VARIETY:	98% Chardonnay 2% Viognier	
REGION:	Margaret River, W.A.	
TECHNICAL:	pH: 3.21 Alc.: 12.5% v/v TA: 7.2g/L Free SO2: 36 ppm	Residual Sugar: 2.0 g/L VA: 0.3g/L Total SO2: 132 ppm

**TASTING NOTES**

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**COLOUR:** Pale straw.

**BOUQUET:** The bouquet of this fresh, fruit driven Chardonnay displays honeydew melon, pear, and citrus characters with underlying hints of loquats and hay. Oak is merely a bystander, yet its subtle influence adds another layer to the fruit aromas.

**PALATE:** The palate is medium bodied offering gala apples and stone fruits with a delicate creamy texture derived from lees stirring. A bright refreshing wine; crisp and dry, with a lingering fruit finish.

**CELLARING POTENTIAL:**

A fresh, fruit driven style of Chardonnay, with oak simply playing a supporting role in the background. The wine is best consumed in its youth however certainly suitable for medium term cellaring.

**VINTAGE CONDITIONS**

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The growing season began with late budburst after a relatively cold, wet winter. The mild spring which followed ensured that there was good flowering and fruit set, in fact some yields needed to be addressed with crop thinning. Fine, mild conditions prevailed during summer, which ended up being one of the coolest growing seasons in recent years. Harvest commenced late, at the end of February, with abundant Marri blossom keeping bird pressure very low whilst the whites were harvested. March was relatively wet with a significant rain event after most of the white fruit had been picked. Fortunately, the April that followed was glorious (the driest April since 1982 in fact) with fine weather and no heat extremes experienced at all. Our last harvest was on May 4th, almost a month later than usual.

**WINEMAKING**

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All components (the majority being Gingin clone Chardonnay) were pressed without crushing, retaining relatively high solids in the juice after settling overnight. 65% of the blend was fermented in seasoned French oak barriques (only 5% new oak in final blend), the remaining 35% of the blend was fermented in tank using an aromatic yeast strain. Wild fermentation was encouraged on barrel fermented components, in order to introduce complexity and personality into the wine. All of the individual barrel fermented batches which make up the blend were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation; gaining texture throughout the year. The final blend was put together in November 2017.

