

2013 XANADU STEVENS ROAD CHARDONNAY

AWARDS

GOLD - National Wine Show of Australia 2014

REVIEWS

98 Points

James Halliday

Halliday Wine Companion, 2017

From the Lagan Vineyard at Wilyabrup, Gingin clone, hand-picked, whole bunch-pressed, wild yeast-fermented in French oak (35% new), lees-stirred during 9-month maturation, no mlf, a selection of the best barrels. This is the most complex of the '13 Xanadu chardonnays, yet retains the hallmark precision and elegance of its siblings. 7 months after its first tasting, its power, intensity and extreme length have come into full focus, gaining another point.

95 Points

Huon Hooke

The Real Review, November 2017

Subtle oak; lemony flavour; tight, fine, crisp and intense in the mouth. A very good wine in a restrained, Chablis-like style. Invisible oak. Light-bodied and delicious with a great acid line. This is just starting to hit its straps and will live long. (It was exceedingly tight when it was first released).

95 Points

Tyson Stelzer

Wine Business Monthly, August 2015

The concentration of Margaret River is energised by the focus of Malic acidity and the biscuity, cashew nut character of 35% new French oak. Delightfully focussed lemon, grapefruit and white peach glides on a crystalline structure of malic acidity and finely poised structure. Line and length impeccable. Medium term potential.

95 Points

Gary Walsh

Winefront, April 2015

Mr Stevens from catering suggests this will be delightful with pulled pork sandwiches, cut into triangles. No crusts. Strike a match! Then slice some grapefruit, lay on the spice and throw in some oatmeal and vanilla for good measure. Tight and tangy, chalky flinty texture, but juicy and laden with sweet citrus and spice. Has a finish that's very long, roughly textured and sizzling with citrus.

17/20 Points

Jancis Robinson

janicerobinson.com, January 2018

Cullen Wines International Chardonnay Tasting, November 2017

All the fruit is from Block 2 of their Stevens Road Vineyard. GinGin clone. Grapes were hand picked and whole-bunch pressed followed by wild-yeast fermentation and nine months in French oak (of which roughly 30% was new) with regular lees stirring. No malolactic fermentation. Tasted blind. Pale straw. Strong lime-juice nose. Nice breadth of fruit on the palate. Maybe served just a tad too warm? Med weight and neat. Quite forward. Drink 2016 - 2019.

