

2013 XANADU STEVENS ROAD CHARDONNAY

VARIETY: 100% Chardonnay

REGION: 100% Margaret River, WA

TECHNICAL: Alc.: 13.0% v/v
TA: 7.4g/L

Residual Sugar: 0.8g/L
pH: 3.12

TASTING NOTES

COLOUR: Pale straw

BOUQUET: Bouquet The bouquet of this elegant Chardonnay displays white peach and pear characters with underlying hints of oyster shell and roasted almonds.

PALATE: The fine boned palate is medium bodied offering white fleshed stone fruits and zesty, savoury preserved lemon flavours. A purity of fruit shines through, along with the characteristic 'Stevens Road minerality' revealing a crystalline, quartz-like element to the wine. The delicate fruit and intricate layers of complexity are augmented with a bright acidity which combine together to focus on a crisp, lingering fruit finish.

CELLARING POTENTIAL:

This stylish Chardonnay will certainly reward careful cellaring over the next 5-8 years developing further complexity from bottle maturation.

VINTAGE CONDITIONS

A relatively wet and windy spring affected flowering and fruit set, with the resulting yields slightly lower than normal. The growing season which followed was warm and dry with sometimes hot conditions around Christmas. Abundant Marri blossom kept bird pressure low early on, although vineyard teams were kept on their toes deterring birds late in the season. The warmer weather in the lead up to harvest saw flavour ripening accelerate with fruit retaining natural acidity and wonderful fresh aromatics. The whites picked at a frenetic pace however the weather cooled significantly during March which resulted in a hiatus in harvesting. The cooler conditions allowed time for the reds to achieve physiological maturity, culminating in great flavour and tannin ripeness when warmer weather returned in April. In summary, 2013 was another great Margaret River vintage.

All of the fruit for this Chardonnay is from Block 2 of our Stevens Road Vineyard, which is situated on the Boodjidup Brook about 3km from the winery. Fruit from this mature, low yielding vineyard has consistently produced some of our best Chardonnay each vintage. The pedigree of the vineyard deserves recognition in its own right, so much so, that we have again decided release the best barrels as a 'Single Vineyard' wine. Limited to only 160 dozen, the 2013 Stevens Road Chardonnay recognises the outstanding quality that this individual vineyard has the ability to produce, and highlights the unique personality of this special site.

WINEMAKING

The Gin Gin clone Chardonnay was hand-picked and whole bunch pressed followed by 100% natural fermentation in select French oak barriques (approx. 35% new oak). Barrels were lees stirred regularly throughout a nine-month oak maturation period, without any malolactic fermentation. The best barrels were selected for the final blend, which was put together in November 2013

