

2014
XANADU DJL
CABERNET SAUVIGNON

VARIETY: Cabernet Sauvignon 86%
(Malbec 10%)
(Petit Verdot 4%)

REGION: Margaret River, W.A.

TECHNICAL: Alc.: 14.0% v/v Residual Sugar: 0.5 g/L
TA: 6.3g/L VA: 0.43g/L
Free SO2: 40 ppm Total SO2: 123 ppm



TASTING NOTES

COLOUR: Deep red with garnet hues.

BOUQUET: Inky blackcurrants and dark forest fruits framed by subtle cedary oak and spiced with hints of nori and bay leaf influences.

PALATE: A full-bodied Cabernet offering ample depth of fruit with plenty of blackberries, dark chocolate and cassis. The generous fruit and ripe tannins combine to produce a very complete wine, distinctly Cabernet with a solid structure and a wonderful persistence of fruit.

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

VINTAGE CONDITIONS

The 2014 vintage was built on a sound foundation of sub-soil moisture with excellent (above average) rainfall throughout the winter of 2013. The rainfall ceased almost completely from the end of November through to the end of March providing ideal growing conditions. Abundant Marri blossom leading up to, and during, harvest kept bird pressure very low, and yields were average for most varieties. In summary; 2014 was yet another excellent season, continuing the dream run of vintages we have had in Margaret River over the last eight years!

The fruit for this blend was predominantly sourced from two Grower vineyards (45%) in the northern sub-regions of Margaret River, along with a significant portion (43%) of Estate-grown fruit from the Wallcliffe sub-region. A small portion (12%) of Cabernet selected from a mature Frankland River 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 (35%) 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).