

# 2014 XANADU EXMOOR CABERNET SAUVIGNON

**VARIETY:** 85% Cabernet Sauvignon 9% Cabernet Franc  
3% Petit Verdot 2% Merlot 1% Malbec

**REGION:** Margaret River, W.A.

**TECHNICAL:** pH: 3.46  
Alc.: 14.0% v/v  
TA: 6.1g/L  
Free SO<sub>2</sub>: 37 ppm  
Residual Sugar: 0.5 g/L  
VA: 0.4g/L  
Total SO<sub>2</sub>: 148 ppm



## TASTING NOTES

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**COLOUR:** Deep red with ruby hues

**BOUQUET:** The wine exhibits vibrant, characteristic aromas of ripe blackcurrants, berry fruits, and dark plums entwined with hints of spicy, toasty oak.

**PALATE:** The generous palate is packed full of juicy forest fruits, cassis and chocolate characters. Full bodied, these attractive fleshy fruits fit into a structure supported by fine boned tannins, and a persistent berry fruit finish.

**CELLARING POTENTIAL:**  
This vibrant and moreish Cabernet is ready to drink now, or cellar comfortably for up to five years

## VINTAGE CONDITIONS

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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 Estate-grown fruit from our Boodjidup Vineyard in the Wallcliffe sub-region of Margaret River.

## WINEMAKING

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The fruit was crushed and destemmed then fermented in a combination of Static and Rotary fermenters at 26°C for 5 – 7 days. Approximately 20% of the components experienced a pre-fermentation cold soak, with another 30% being left for a period of extended maceration on skins for 28 days. The various batches underwent MLF in tank and barrel before 14 months maturation in a selection French oak barriques (20% new oak).