

2014 XANADU EXMOOR SHIRAZ



VARIETY: 98% Shiraz 2% Viognier

REGION: Margaret River, W.A.

TECHNICAL: pH: 3.47
Alc.: 14.5% v/v
TA: 6.3g/L
Free SO₂: 36 ppm

Residual Sugar: 0.4 g/L
VA: 0.3g/L
Total SO₂: 126 ppm

TASTING NOTES

COLOUR: Deep red with purple hues

BOUQUET: Dark boysenberry and fragrant floral notes spiced with hints of redskin / licorice strap and subtle toasty oak influences.

PALATE: A full-bodied wine, offering ample depth with plenty of inky ripe forest fruits; blackberries, redcurrants and spice. The moreish, juicy fruit and approachable tannins combine to produce a generous wine with a supple structure and a wonderful persistence of flavour.

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!

Fruit for this blend was predominantly estate grown on our Boodjudup vineyard in the Wallcliffe sub-region of Margaret River, and was supplemented with a small portion (11%) of Shiraz selected from a mature vineyard in the Frankland River region.

WINEMAKING

The fruit was destemmed and then crushed with open rollers to introduce whole berries into the ferment. The core component was fermented in static fermenters at 26°C for 6 days (co-fermented with a small portion of Viognier to add spice and a floral lift to the wine). After fermentation, the various batches underwent MLF and 14 months maturation in a selection of fine French oak barriques (25% new oak in total) prior to assembling the blend and bottling.