

**2014**  
**XANADU STEVENS ROAD**  
**MALBEC**

VARIETY: Malbec 100%  
REGION: Margaret River, WA

TECHNICAL: Alc.: 14% v/v Residual Sugar: 0.8g/L  
TA: 6.5 g/L pH: 3.53 g/L

**TASTING NOTES**

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COLOUR: Deep red, purple hues.

BOUQUET: Wonderfully perfumed, displaying striking aromas of spicy, ripe blueberries and violets with hints of graphite and dark chocolate in the background.

PALATE: The generous palate is full bodied and layered with black plums, mulberries and inky fruits of the forest. These dark fruit flavours are supported by a firm yet fine tannin structure, solid acid backbone and persist through to a supple, lingering fruit finish.

**CELLARING POTENTIAL:**

Vibrant and robust in its youth, this is a sophisticated wine which will certainly reward with further bottle maturation.

**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 recent dream run of vintages we have had in Margaret River.

While Malbec is traditionally recognised as a Bordeaux variety (due to its historical use in red Bordeaux blends), these days the variety is more synonymous with Argentina where it flourishes.

This is our third release of a single vineyard Malbec, with all the fruit grown on our mature Stevens Road vineyard. The block is tiny; only 0.4 Ha in size (11 rows!), and as such this is truly a limited release with only 100 dozen produced. The 2014 Xanadu Malbec recognises the outstanding quality that this individual vineyard has the ability to produce, as well as highlighting the unique personality of this noble variety.

**WINEMAKING**

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This 3 tonne parcel of fruit was crushed/destemmed fermentation in several small open fermenters for 6 days at 24 – 28°C, during which the cap was managed by regular plunging by hand. The wine was gently pressed at 2 Baume and finished ferment in tank. Once dry, the wine was racked to fine French oak barriques (40% new) where it completed MLF. The wine was matured in oak for 16 months before the best barrels were selected.

