

**2015**  
**XANADU DJL**  
**SHIRAZ**

VARIETY:	100% Shiraz	
REGION:	Margaret River, W.A.	
TECHNICAL:	Alc.: 14.0% v/v TA: 6.5g/L	Residual Sugar: 0.2 g/L pH 3.50

**TASTING NOTES**

COLOUR	Deep red with purple hues
BOUQUET	Dark berry fruits and fragrant floral notes spiced with hints of peppercorn, redskins and subtle toasty oak influences.
PALATE	A full-bodied wine, offering ample depth with plenty of ripe forest fruits; blackberries, redcurrants and spice. The moreish, jubey 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**

A relatively mild, warm winter resulted in an early budburst to kick-start the growing season. This was followed by some relatively wild spring weather however with wet, windy conditions affecting fruit set and resulting in low yields across most varieties in the region. Beautiful, warm weather returned in summer which saw flavour ripening accelerate quickly, bringing about our earliest vintage on record. A lack of Marri blossom leading up to and during harvest meant bird pressure was extreme, with netting absolutely vital this season. The early start to the season ensured all of the red varieties were able to be harvested at optimum maturity offering a great opportunity to produce a fortified wine.

Fruit for this blend was entirely Estate grown on our Boodjudup and Stevens Road vineyards in the Wallcliffe sub-region of Margaret River.

**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. One portion, which made up 35% of the blend, was pressed early and finished fermentation in predominantly new French oak. After fermentation, the various batches underwent MLF and 14 months maturation in a selection of fine French oak barriques (35% new oak in total) prior to assembling the blend and bottling.

