

# 2015 XANADU EXMOOR CHARDONNAY

VARIETY: 100% Chardonnay

REGION: Margaret River, WA

TECHNICAL: pH: 3.15  
Alc.: 14.0% v/v  
TA: 7.4g/L  
Free SO2: 39 ppm

Residual Sugar: 0.4 g/L  
VA: 0.14g/L  
Total SO2: 136 ppm

## TASTING NOTES

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COLOUR: Pale straw.

BOUQUET: The bouquet of this elegant, yet powerful Chardonnay offers nashi pears, grapefruit and gala apples with underlying hints of nougat and cashew.

PALATE: The palate is medium bodied displaying white fleshed stone fruits and zesty citrus flavours. The taut mineral backbone is complimented by a lovely creamy/marshmallow texture derived from lees stirring whilst in barrel. Fine and fresh, the bright fruit and crisp acidity combine to focus the wine perfectly to a lingering fruit finish.

## CELLARING POTENTIAL:

A modern style of Chardonnay, displaying classic Margaret River hallmarks. The 2015 Exmoor Chardonnay is a wine which, while drinking well in its youth will reward with careful cellaring.

## VINTAGE CONDITIONS

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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. After the whites were harvested we experienced a minor rain event at the end of February and cooler conditions ensued.

## WINEMAKING

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All components (majority being Gin Gin clone Chardonnay) were pressed without crushing, followed by 80% barrel fermentation in French barriques (14% new oak in final blend). Natural fermentation was encouraged on barrel fermented components, in order to introduce complexity and personality into the wine. The remaining 20% of the blend was fermented in tank before being transferred, with lees, into barrel for maturation. All of the individual batches which make up the blend were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation; gaining texture throughout the year. The final blend was put together in November 2015.

