

2015
XANADU EXMOOR
SAUVIGNON BLANC SEMILLON

VARIETY: 76% Sauvignon Blanc 24% Semillon

REGION: Margaret River, WA

TECHNICAL: pH: 3.15
Alc.: 14.0% v/v
TA: 6.9g/L
Free SO2: 40 ppm
Residual Sugar: 0.4 g/L
VA: 0.21g/L
Total SO2: 126 ppm



TASTING NOTES

COLOUR: Pale straw with slight green tinge.

BOUQUET: The vibrant bouquet exhibits intense guava and passionfruit characters, with dried herbs and hints of lemon sherbet in the background.

PALATE: Medium bodied, the lively palate offers freshly squeezed citrus flavours combined with passionfruit, tropical fruits and a touch of spice. An easy drinking 'Classic' Margaret River wine style with wonderful purity – fruit driven, honest and lip-smacking with crisp acidity and a clean refreshing finish.

CELLARING POTENTIAL:

A 'drink now' style - best consumed while bright and youthful.

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

WINEMAKING

The fruit was crushed, destemmed and chilled before pressing. The settled, clean juice was then fermented at 15°C in stainless steel tanks using aromatic yeast strains to retain fresh varietal characteristics. The final components are then selected and assembled prior to stabilisation and bottling under screw cap closure.