

2016
XANADU
CANE CUT VIOGNIER

VARIETY:	100% Viognier	
REGION:	Margaret River, WA	
TECHNICAL:	pH: 3.28	Residual Sugar: 198 g/L
	Alc.: 12.0% v/v	VA: 1.2 g/L
	TA: 9.0 g/L	Total SO2: 135 ppm
	Free SO2: 43 ppm	



TASTING NOTES

COLOUR: Straw yellow.

BOUQUET: The lifted bouquet displays tropical fruits, apricots and orange peel with hints of carob and spice in the background.

PALATE: The palate is sweet and opulent offering apricot nectar, lychee and mango. Lemon-honey characters combine with the exotic tropical fruits and persist through to a decadently sweet finish, balanced with a zesty acidity.

CELLARING POTENTIAL:

A wonderfully luscious dessert style wine that will gain complexity with careful cellaring.

VINTAGE CONDITIONS

The growing season began with an early budburst after a relatively mild winter with reasonable rainfall. The beautiful spring weather which followed which led to good flowering/fruit set and improved yields for most varieties in the region. Fine, warm weather during summer saw sugar accumulation accelerate quickly in the whites, until a significant rain event mid-January stalled the ripening process until the fine weather returned soon after. While the unusual January rain did present some challenges in the vineyard, it was certainly welcomed by the reds which were just beginning veraison. The warm, dry weather throughout February was fantastic, ensuring the whites achieved flavour ripeness and enabling the reds to attain flavour and tannin ripeness at full physiological maturity

Canes of Viognier vines from our Boodjidup Vineyard were cut when the fruit was at optimal flavour ripeness and the fruit was then allowed to dry on the trellis, increasing the concentration of flavours and sugars in the shrivelled berries. The fruit was handpicked to ensure that only the best fruit was selected from the very low yielding vineyard for this opulent cane cut wine.

WINEMAKING

The fruit was crushed, destemmed, chilled and soaked on skins overnight, ensuring all of the extremely shrivelled berries could rehydrate in juice allowing the natural sweetness and concentrated flavours of these raisined berries to be extracted. This was followed by pressing and cold settling the juice before fermentation, which was a long slow process at about 15°C in a small stainless steel tank for nearly a month. The fermentation was halted at exactly the right balance of sweetness and alcohol by adding SO₂, chilling and filtering the wine. The wine spent a short period in new French oak before the final blend was stabilised and bottled early to capture the exotic flavours resulting from the concentrating process of cutting the canes on fruit laden vines.