

2017
XANADU DJL
SAUVIGNON BLANC SEMILLON

VARIETAL	Sauvignon Blanc 78% Muscadelle 2%	Semillon 20%
REGION	Margaret River, W.A.	
TECHNICAL:	pH: 3.14 TA: 6.7g/L Free SO ₂ : 35ppm Residual Sugar: 0.7 g/L	Alc.: 13.0% v/v VA: 0.24g/L Total SO ₂ : 102ppm



TASTING NOTES

COLOUR	Brilliant, pale straw with a slight green tinge.
BOUQUET	The intriguing bouquet displays fresh passionfruit & thyme aromas with hints of dried herbs / kaffir lime & the subtle influence of judicious oak use lingering in the background.
PALATE	The lively palate is medium bodied with wonderful clarity offering citrus flavours, crunchy tropical fruits, lemon thyme & spice. A beautifully structured wine, layered with lovely textural elements yet maintaining a crystalline backbone of quartz & zesty acidity. The influence of wild fermentation in barrel has added a touch of complexity to this otherwise quintessential crisp, fruit driven blend.

CELLARING POTENTIAL

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

VINTAGE CONDITIONS

The growing season began with late budburst after a relatively cold, wet winter. The mild spring which followed ensured that there was good flowering and fruit set, in fact some yields needed to be addressed with crop thinning. Fine, mild conditions prevailed during summer, which ended up being one of the coolest growing seasons in recent years. Harvest commenced late, at the end of February, with abundant Marri blossom keeping bird pressure very low whilst the whites were harvested. March was relatively wet with a significant rain event after most of the white fruit had been picked. Fortunately, the April that followed was glorious (the driest April since 1982 in fact) with fine weather & no heat extremes experienced at all. Our last harvest was on May 4th, almost a month later than usual.

All the fruit for the 2017 DJL Sauvignon Blanc Semillon was estate grown on our Boodjidup, Lagan & Stevens Road Vineyards in the Wallcliffe subregion of Margaret River.

WINEMAKING

65% of the blend was crushed, destemmed & chilled before a very gentle pressing, with only free-run juice used. The settled, clean juice was then fermented at 15°C in tank using aromatic yeast strains. 35% of the blend (predominantly Sauvignon Blanc) was whole bunch pressed with the cloudy free-run juice then naturally fermented in French oak using wild yeasts. A small component of Muscadelle was also fermented naturally in new French oak adding perfume to the wine. All of the barrels (new barriques only account for 9% of the final blend) were lees stirred for several months adding complexity & texture to the wine before blending with the crisp clean tank fermented components.