

2013
XANADU EXMOOR
CABERNET SAUVIGNON



VARIETY: 90% Cabernet Sauvignon
5% Cabernet Franc
3% Merlot
2% Petit Verdot

REGION: Margaret River

TECHNICAL: pH: 3.59
Alc.: 14.0% v/v
TA: 6.3g/L
Free SO₂: 37 ppm

Residual Sugar: 0.4 g/L
VA: 0.33g/L
Total SO₂: 130 ppm

TASTING NOTES

COLOUR: Deep red with ruby hues.

BOUQUET: The wine exhibits vibrant, characteristic aromas of ripe blackcurrants, berry fruits, and dark plums entwined with hints of spicy, toasty oak.

PALATE: The generous palate is packed full of jubey forest fruits, cassis and chocolate characters. Full bodied, the attractive fleshy fruits fit into a structure supported by supple tannins, a solid acid backbone and a persistent berry fruit finish.

CELLARING POTENTIAL: Perfectly approachable in its youth, this wine will comfortably cellar for several years.

VINTAGE CONDITIONS

A relatively wet and windy spring affected flowering and fruit set, with the resulting yields slightly lower than normal. The growing season which followed was warm and dry with sometimes hot conditions around Christmas. Abundant Marri blossom kept bird pressure low early on, although vineyard teams were kept on their toes deterring birds late in the season. The warmer weather in the lead up to harvest saw flavour ripening accelerate with fruit retaining natural acidity and wonderful fresh aromatics. The whites picked at a frenetic pace however the weather cooled significantly during March which resulted in a hiatus in harvesting. The cooler conditions allowed time for the reds to achieve physiological maturity, culminating in great flavour and tannin ripeness when warmer weather returned in April. In summary, 2013 was another great Margaret River vintage.

Fruit for this blend was predominantly Estate grown in the Wallcliffe sub-region of Margaret River, and was supplemented with a small portion (13%) of Cabernet selected from mature vineyard in the Frankland River region.

WINEMAKING

The fruit was crushed and destemmed then fermented in a combination of Static and Rotary fermenters at 26°C for 5 – 7 days. Approximately 20% of the components experienced a pre-fermentation cold soak, with another 30% being left for a period of extended maceration on skins for 28 days. The various batches underwent MLF in tank and barrel before 14 months maturation in a selection French oak barriques (20% new oak).