

2013
XANADU RESERVE
CABERNET SAUVIGNON



VARIETY: Cabernet Sauvignon 90%
Cabernet Franc 5% Malbec 5%

REGION: Margaret River, W.A.

TECHNICAL: Alc.: 14.0% v/v
TA: 6.3g/L
Free SO₂: 38 ppm
Residual Sugar: 0.6 g/L
VA: 0.44g/L
Total SO₂: 123 ppm

TASTING NOTES

COLOUR: Deep red.

BOUQUET: The aroma is refined and complex, exhibiting intense aromas of blackcurrants and ripe mulberries, with subtle fragrances of potpourri, rose petal and spice lingering in the background.

PALATE: The luxurious, full bodied palate is crammed full of ripe forest fruits, cassis, and dark chocolate characters. Exhibiting exceptional texture and structure, the dense fruits are complimented with plenty of supple tannins; all culminating together to provide a powerful, lingering fruit finish.

CELLARING POTENTIAL:

Vibrant and robust in its youth, this is a wine which will certainly benefit from further bottle maturation, and will cellar comfortably for 10 years.

VINTAGE CONDITIONS

A mild spring and relatively dry growing season provided good flowering and excellent fruit set. Warm, sometimes hot and dry conditions after Christmas, combined with cool nights, brought vintage forward a couple of weeks earlier than the regional average. Abundant Marri blossom leading up to and during harvest kept bird pressure very low, with many vineyards not even requiring bird nets this season. No significant rainfall was experienced throughout the harvest, with the fine warm conditions continuing right through to the end of March allowing all red varieties to achieve great flavour and tannin ripeness and continuing the dream run of Margaret River vintages in recent years.

Fruit from two mature northern Margaret River vineyards were used in this 2013 Reserve blend. The components were sourced from Timber Creek vineyard (situated in the Wilyabrup sub-region) and Victory Point vineyard (situated in the Treeton sub-region) and have come together beautifully, proving that sometimes 'the whole is greater than the sum of its parts'.

WINEMAKING

Fruit was crushed/destemmed before small batch fermentation in a combination of static and open fermenters. Fermentation takes 7-8 days 24 to 26°C, during which the cap is managed using a combination of aerative pumping over as well as regular plunging by hand. The cabernet components experienced a period of extended maceration on skins for 28 days before a very gentle pressing. MLF was carried out in barrel. All of the components were matured for 14 months in French oak barriques before the blend was assembled from a selection of 'best barrels' from each batch (50% new oak). The blend was then returned to older French oak barriques for further 2 months maturation, allowing the components to marry together prior to bottling.