

2014 XANADU STEVENS ROAD CHARDONNAY

VARIETY: Chardonnay 100%

REGION: Margaret River, WA

TECHNICAL: Alc.: 13.5% v/v
TA: 7.2g/L
Free SO₂: 38 ppm

Residual Sugar: 1.98g/L
VA: 0.3g/L
Total SO₂: 123 ppm

TASTING NOTES

COLOUR: Pale straw.

BOUQUET: The bouquet of this elegant Chardonnay displays white peach and pear characters with underlying hints of oyster shell and beeswax adding complexity.

PALATE: The sophisticated palate is medium-full bodied offering white fleshed stone fruits and zesty, lemon flavours. A purity of fruit shines through, along with the characteristic 'Stevens Road minerality' revealing a lovely quartz-like element to the wine. The concentration of fruit and intricate layers of complexity are supported with the bright acidity focussing the wine to a crisp, lingering fruit finish.

CELLARING POTENTIAL:

This stylish Chardonnay will certainly reward careful cellaring over the next 4-6 years developing further complexity from bottle maturation.

VINTAGE CONDITIONS

The 2014 vintage was built on a sound foundation of sub-soil moisture with excellent (above average) rainfall throughout the winter of 2013. The rainfall ceased almost completely from the end of November through to the end of March providing ideal growing conditions. Abundant Marri blossom leading up to, and during, harvest kept bird pressure very low, and yields were average for most varieties (although Chardonnay less so, due to strong to stormy wind conditions experienced at flowering in Spring). In summary; 2014 was yet another excellent season, continuing the dream run of vintages we have had in Margaret River over the last eight years!

All of the fruit for this Chardonnay is from the best rows of Block 2 from our Stevens Road Vineyard, which is situated on the Boodjidup Brook about 3km from the winery. Fruit from this mature, low yielding vineyard has consistently produced some of our best Chardonnay each vintage. The pedigree of the vineyard deserves recognition in its own right, so much so, that we have again decided release the best barrels as a 'Single Vineyard' wine. Limited to only 250 dozen, the 2014 Stevens Road Chardonnay recognises the outstanding quality that this individual vineyard has the ability to produce, and highlights the unique personality of this special site.

WINEMAKING

The Gin Gin clone Chardonnay was hand-picked and whole bunch pressed followed by 100% natural fermentation in select French oak barriques (approx. 30% new oak). Barrels were lees stirred regularly throughout a nine-month oak maturation period, without any malolactic fermentation. The best barrels were selected for the final blend, which was put together in November 2014.

