

2015 XANADU RESERVE CHARDONNAY

VARIETY:	Chardonnay 100%	
REGION:	Margaret River, WA	
TECHNICAL:	Alc.: 13.0% v/v TA: 8.2g/L Free SO ₂ : 40 ppm pH: 3.12	Residual Sugar: 2.4g/L VA: 0.3g/L Total SO ₂ : 126ppm

TASTING NOTES

COLOUR: Pale straw.

BOUQUET: The bouquet of this elegant yet powerful Chardonnay offers pristine fruit aromas of fresh pears, grapefruit and loquats with underlying hints of oatmeal, flint and beeswax adding complexity.

PALATE: The fine boned palate is medium bodied and tightly coiled, displaying citrus fruits, nashi pears and white fleshed nectarines. Precise and pure, the fruit is complimented with subtle creamy elements and a lovely zesty mineral edge. The intensity of fruit and the bracing acidity combine to provide drive to the wine, focusing it perfectly to a crisp, lingering fruit finish.

CELLARING POTENTIAL:

An elegant Chardonnay displaying classic Margaret River intensity – the 2015 Reserve will most certainly reward with careful cellaring.

VINTAGE CONDITIONS

A relatively mild, warm winter resulted in an early budburst to kick-start the growing season. This was followed by some relatively mild spring weather however with wet, windy conditions affecting fruit set and resulting in low yields across most varieties in the region. Beautiful, warm weather returned in summer which saw flavour ripening accelerate quickly, bringing about our earliest vintage on record. A lack of Marri blossom leading up to and during harvest meant bird pressure was extreme, with netting absolutely vital this season.

100% of the fruit for this Reserve Chardonnay is from our oldest Chardonnay vineyard, the Lagan Estate. The low yielding vineyard produces bunches with characteristic 'hen and chicken' architecture typical of the Gin Gin clone. We encourage natural fermentation on fruit from this vineyard to further emphasize the personality of this wonderful site which is directly adjacent to the winery.

WINEMAKING

All of the fruit was hand-picked and whole bunch pressed followed by 100% barrel fermentation in select French oak (approx. 30% new oak). Fermentation was allowed to occur naturally, with the wild yeasts responsible for the fermentation introducing more complexity and personality into the wine. Barrels were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation. Only the best barrels were selected for the final blend which was put together in November 2015.

