

2016 XANADU STEVENS ROAD CHARDONNAY



VARIETY: Chardonnay 100%

REGION: Margaret River, W.A.

TECHNICAL: Alc.: 13% Residual Sugar: 2.2g/L
TA: 8.1g/L VA: 0.4g/L
Free SO₂: 40 ppm Total SO₂: 138 ppm
pH: 3.07

TASTING NOTES

COLOUR: Pale straw.

BOUQUET: The bouquet of this elegant Chardonnay displays white peach and pear characters with underlying hints of dried fig and roasted almonds.

PALATE: The palate is medium-bodied offering white peach, nectarine fruits and zesty citrus flavours. A toasty thread lies underneath, with the nougat creaminess derived from lees stirring, well balanced with lively natural acidity. Complex and intriguing, the wine finishes crisp and clean with persistent length of fruit.

CELLARING POTENTIAL:

This stylish Chardonnay will certainly reward with careful cellaring over the next 3-5 years, developing further complexity from bottle maturation.

VINTAGE CONDITIONS

The growing season began with an early budburst after a relatively mild Winter with reasonable rainfall. The beautiful Spring weather which followed led to good flowering fruit set and improved yields for most varieties in the region. Fine, warm weather during Summer saw sugar accumulation accelerate quickly in the whites, until a significant rain event mid-January stalled the ripening process with fine weather returning soon after. While the unusual January rain did present some challenges in the vineyard, it was certainly welcomed by the reds which were just beginning veraison. The warm, dry weather throughout February was fantastic, ensuring the whites achieved flavour ripeness and the reds to attained flavour and tannin ripeness at full physiological maturity.

All of the fruit for this Chardonnay is from Block 2 of our Stevens Road vineyard, which is situated on the Boodjidup Brook about 3km from the winery. Fruit from the bottom 20 rows of 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 to release the best barrels as a Single Vineyard wine.

WINEMAKING

The Gingin clone Chardonnay was hand-picked and whole bunch pressed followed by 100% natural fermentation in select French oak barriques (approx. 25% 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 2016.