

**2009**  
**XANADU RESERVE**  
**CABERNET SAUVIGNON**

VARIETY: Cabernet Sauvignon 96% Petit Verdot 4%

REGION: Margaret River, W.A.

TECHNICAL: Alc.: 14.6% v/v Residual Sugar: 0.5 g/L  
TA: 6.7 g/L pH: 3.48  
VA: 0.46g/L Total SO2: 144 ppm  
Free SO2: 38 ppm



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### TASTING NOTES

**COLOUR:** Deep red with garnet hues.

**BOUQUET:** Blueberries, blackcurrant pastilles and Satsuma plums combine with dark chocolate, cinnamon and rosepetal to produce a complex and intense bouquet.

**PALATE:** The luxurious palate is full-bodied and generous offering ripe, juicy forest fruit characters with mulberries, plums and cassis entwined with hints of mocha and toasty oak. This dense wine is well structured, layered with dark fleshy fruit characteristics, ripe tannins and a warm lingering finish.

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

### VINTAGE CONDITIONS

The 2009 Vintage began mid-February after a cool, wet spring and relatively dry, mild summer. The fine conditions through January and February ripening period made for excellent intensity and flavour development in all the white varieties which retained plenty of natural acidity. Fine and warm conditions continued throughout the autumn harvest period (it was in fact the driest April recorded since 1950, yet there were no extreme temperatures experienced). These amazing Indian summer conditions ensured the reds reached their full potential of flavour and tannin ripeness, with wonderfully expressive varietal characteristics.

All of the fruit for this Reserve blend comes from a single vineyard, Timber Creek, which is located in the Wilyabrup sub-region of Margaret River.

### WINEMAKING

Fruit was crushed/destemmed before small batch fermentation in a combination of static and open fermenters. Fermentation takes 7-8 days at 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 component experienced a period of extended maceration on skins for 28 days before a very gentle pressing. MLF was carried out in barrel.

The wine was matured for 16 months in French oak (65% new barriques) before the blend was assembled from a selection of 'best barrels' from each batch.