

2015
XANADU EXMOOR
CABERNET SAUVIGNON



VARIETY:	92% Cabernet Sauvignon 1% Merlot	7% Cabernet Franc
REGION:	Margaret River, W.A.	
TECHNICAL:	pH: 3.50 Alc.: 13.5% v/v TA: 6.4g/L Free SO2: 37 ppm	Residual Sugar: 0.4 g/L VA: 0.4g/L Total SO2: 153 ppm

TASTING NOTES

COLOUR: Deep red with garnet hues.

BOUQUET: The bouquet displays blackcurrants and plums and brambly berry fruits with hints of bay leaf. Maturation in French barriques has contributed hints of toasty oak and chocolate in the background.

PALATE: The approachable palate is medium to full-bodied offering juicy blackberry and plummy characters. The bright fruit and fine tannins combine to produce a very complete wine, distinctly Cabernet with an elegant structure and a wonderful persistence of fruit.

CELLARING POTENTIAL: Perfectly approachable in its youth, this wine will comfortably cellar for several years.

VINTAGE CONDITIONS

A relatively mild, warm winter resulted in an early budburst to kick-start the growing season. This was followed by some relatively wild 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. The early start to the vintage ensured all of the red varieties were able to be harvested at optimum maturity during the cool finish to the season.

80% of blend was Estate grown on our Boodjidup and Stevens Road vineyards in the Wallcliffe sub-region of Margaret River. The remaining 20% was predominantly sourced from Northern Margaret River Grower vineyards.

WINEMAKING

The fruit was crushed and destemmed then fermented in static fermenters at 26°C for 5 – 7 days. A significant portion (20%) was left for a period of extended maceration on skins followed by a gentle pressing adding plushness and a savoury textural element to the wine. The various batches underwent MLF in a combination of tank and barrel before 12 months' maturation in a selection French oak barriques (20% new).