

# 2015 XANADU EXMOOR SHIRAZ

VARIETY: 99% Shiraz 1% Viognier

REGION: Margaret River, W.A.

TECHNICAL: pH: 3.50  
Alc.: 14% v/v  
TA: 6.6 g/L  
Free SO<sub>2</sub>: 37 ppm

Residual Sugar: 0.3 g/L  
VA: 0.3g/L  
Total SO<sub>2</sub>: 116 ppm

## TASTING NOTES

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COLOUR: Deep red with crimson hues.

BOUQUET: The bouquet displays ripe forest fruits, peppercorn and liquorice with a suggestion of toasty oak in the background.

PALATE: The palate is full bodied offering plenty of ripe forest fruits; blackberries, redcurrants and spice. The generous fruit, and a lovely Dutch licorice-like savouriness have combined with the approachable tannins to produce a well-balanced, robust wine with lingering fruit finish.

CELLARING POTENTIAL: Perfectly approachable (and eminently gluggable!) in its youth, this wine will comfortably cellar for several years.

## VINTAGE CONDITIONS

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A relatively mild, Winter resulted in an early budburst to kick-start the growing season. This was followed by some relatively wild Spring weather, but wet, windy conditions affected fruit set and resulted 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.

77% of blend was Estate grown on our Boodjidup and Stevens Road vineyards in the Wallcliffe sub-region of Margaret River. The remaining 23% was sourced from a mature vineyard in Karridale.

## WINEMAKING

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The fruit was destemmed and then crushed with open rollers to introduce whole berries into the ferment. Two of the components were co-fermented with a small portion of Viognier skins adding spice and a floral lift to the wine. After fermentation, the various batches underwent MLF and 14 months maturation in a selection of fine French oak barriques (20% new oak in total) prior to assembling the blend and bottling.

