

2016
XANADU DJL
SHIRAZ



VARIETAL	Shiraz 100%	
REGION	Margaret River, WA	
TECHNICAL DETAILS	Alc 14.0%	Residual Sugar 0.3g/L
	Free SO2: 37 ppm	Total SO2: 108 ppm
	TA 6.4 g/L	VA 0.34 g/L
	pH 3.56	

TASTING NOTES

COLOUR Deep red with purple hues

BOUQUET Dark berry fruits and fragrant floral notes spiced with hints of peppercorn, redskins and subtle mocha chocolate influences.

PALATE A full-bodied wine, offering ample depth with plenty of inky ripe forest fruits; blackberries, redcurrants and spice. The moreish, jubey fruit and approachable tannins combine to produce a generous wine with a supple structure and a wonderful persistence of flavour.

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

VINTAGE CONDITIONS

The growing season began with an early budburst after a relatively mild winter with reasonable rainfall. The beautiful spring weather which followed which 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 until the fine weather returned 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 enabling the reds to attain flavour and tannin ripeness at full physiological maturity.

Fruit for this blend was entirely Estate grown on our Boodjudup and Stevens Road vineyards in the Wallcliffe sub-region of Margaret River.

WINEMAKING

The fruit was destemmed and then crushed with open rollers to introduce whole berries into the ferment. The core component was fermented in static fermenters at 26 °C for 6 days. The Stevens Road component, which made up 20% of the blend, was pressed early and finished fermentation in predominantly new French oak. After fermentation and pressing, the various batches underwent MLF and 14 months maturation in a selection of fine French oak barriques (35% new oak in total) prior to assembling the blend and bottling.