

2016 XANADU RESERVE CHARDONNAY

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| VARIETY: | Chardonnay 100% | |
| REGION: | Margaret River, WA | |
| TECHNICAL: | Alc.: 13.0% v/v TA: 8.2g/L Free SO ₂ : 38 ppm pH: 3.09 | Residual Sugar: 1.0g/L VA: 0.4g/L Total SO ₂ : 115ppm |

TASTING NOTES

COLOUR: Pale straw.

BOUQUET: The bouquet of this elegant yet powerful Chardonnay offers pristine fruit aromas of fresh pear, citrus and white fleshed nectarine with underlying hints of oatmeal, nougat and frangipani floral notes.

PALATE: The palate is medium-bodied and focused with lovely tangy acidity. The wine offers pear and white stone fruits with a zesty grapefruit edge that adds structure. The intensity of fruit and the crunchy acidity is complimented by a creamy, textural mouthfeel derived from lees stirring. A vibrant yet complex wine with all elements culminating to a crisp lingering fruit finish.

CELLARING POTENTIAL:

An elegant Chardonnay displaying classic Margaret River intensity. The 2016 Reserve Chardonnay will most certainly reward with careful cellaring.

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 and fruit set, as well as 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 and 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. Despite this, 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.

100% of the fruit for this Reserve Chardonnay is from our oldest Chardonnay vineyard, the Lagan Estate. The low yielding vineyard produces bunches with characteristic 'hen and chicken' architecture, typical of the Gingin clone. We encourage natural fermentation on fruit from this vineyard to further emphasize the personality of this wonderful site, which is directly adjacent to the winery.

WINEMAKING

All of the fruit was hand-picked and whole bunch pressed followed by 100% barrel fermentation in select French oak (approx. 30% new oak). Fermentation was allowed to occur naturally, with the wild yeasts responsible for the fermentation introducing more complexity and personality into the wine. Barrels were lees stirred throughout a nine-month oak maturation period without any malolactic fermentation. Only the best barrels were selected for the final blend which was put together in November 2016.

