

**2017**  
**XANADU DJL**  
**VIOGNIER**



VARIETY: 100% Viognier  
REGION: Margaret River, W.A.

TECHNICAL: pH: 3.24 Alc.: 13.0% v/v  
Free SO<sub>2</sub>: 37 ppm Total SO<sub>2</sub>: 136 ppm  
TA: 6.5 g/L VA: 0.29 g/L  
Residual Sugar: 1.4 g/L

### TASTING NOTES

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COLOUR Pale straw.

BOUQUET The fresh bouquet displays lovely tropical fruit aromas with citrus, spice and floral honeysuckle elements in the background.

PALATE Medium bodied, the palate displays guava characters and apricot nectar that are balanced with zesty citrus elements and a crisp refreshing finish.

#### CELLARING POTENTIAL

A more delicate Viognier than previous years, reflecting the long cool growing season. A fresh 'drink now' style, suitable for short term cellaring.

### VINTAGE CONDITIONS

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The growing season began with late budburst after a relatively cold, wet Winter. The mild Spring which followed ensured that there was good flowering and fruit set, in fact some yields needed to be addressed with crop thinning. Fine, mild conditions prevailed during Summer, which ended up being one of the coolest growing seasons in recent years. Harvest commenced late, at the end of February, with abundant Marri blossom keeping bird pressure very low whilst the whites were harvested. March was relatively wet with a significant rain event after most of the white fruit had been picked. Fortunately, the April that followed was glorious (the driest April since 1982 in fact) with fine weather and no heat extremes experienced at all. Our last harvest was on May 4th, almost a month later than usual.

A single vineyard wine only produced in exceptional years, this limited (120 dozen) Cellar Door release Viognier is Estate grown on our Boodjudup vineyard.

### WINEMAKING

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Two tiny parcels of fruit were harvested at different maturity levels followed by whole bunch pressing. The riper component (40%) was fermented in tank with an aromatic yeast strain providing lovely primary fruits. The majority of the blend (60%) was pickled slightly earlier and naturally fermented using wild yeast in French oak barriques which were lees stirred regularly for 9 months adding texture and complexity prior to blending.