

2016 XANADU CHARDONNAY

VARIETY: 100% Chardonnay

REGION: Margaret River, W.A.

TECHNICAL: pH: 3.13
Alc.: 13.0% v/v
TA: 7.9g/L
Free SO₂: 38 ppm

Residual Sugar: 1.4 g/L
VA: 0.37g/L
Total SO₂: 135 ppm

TASTING NOTES

COLOUR: Pale straw.

BOUQUET: The bouquet of this elegant, yet striking Chardonnay offers both purity and complexity. Fresh pears, white fleshed stone fruits, and grapefruit lead the charge, followed by the underlying characters of nougat, wafers and oatmeal with the subtle frangipani floral hints in the background.

PALATE: The palate is medium bodied and tightly coiled, again displaying pears, nectarine and tangy citrus flavours. The wine offers a fine boned structure complimented by a lovely creamy mouthfeel derived from lees stirring. Refined yet complex, the intense fruit and racy acidity combine to focus the wine perfectly to a crisp, lingering fruit finish.

CELLARING POTENTIAL:

A modern, sophisticated style of Chardonnay, displaying classic Margaret River hallmarks. The 2016 Xanadu is a wine which, while drinking well in its youth will 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 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.

The 2016 Xanadu Chardonnay is predominantly Estate grown in the Wallcliffe sub-region, with 80% of the blend being made with fruit sourced from our Stevens Road and Lagan Estate vineyards. The remaining 20% was sourced from a mature Karridale vineyard.

WINEMAKING

Made entirely from Gingin clone Chardonnay which was whole bunch pressed followed by 100% barrel fermentation in select French oak (25% new oak). Wild fermentation was encouraged on all of the components, in order to introduce more complexity and personality into the wine. All of the individual batches which make up the blend were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation. The final blend was put together in November 2016.

