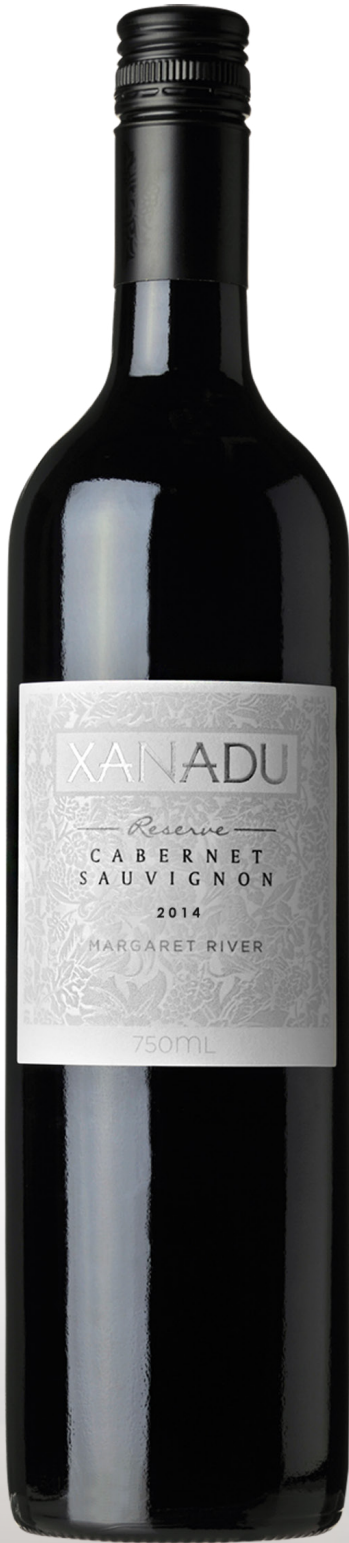


# 2014 XANADU RESERVE CABERNET SAUVIGNON



**VARIETY:** Cabernet Sauvignon 90%  
Malbec 5% Petit Verdot 5%

**REGION:** Margaret River, W.A.

**TECHNICAL:** Alc.: 14.0% v/v Residual Sugar: 0.5 g/L  
TA: 6.5g/L VA: 0.43g/L  
Free SO<sub>2</sub>: 40 ppm Total SO<sub>2</sub>: 160 ppm

## TASTING NOTES

**COLOUR:** Deep red with ruby hues.

**BOUQUET:** The perfume is sophisticated and complex, exhibiting vibrant aromas of blue fruits, blackcurrant pastilles and dark plums. Subtle fragrances of potpourri, cedar and cinnamon frame the lovely plush fruits.

**PALATE:** The full-bodied palate is generous and crammed full of dark forest fruits, mulberries and dark chocolate characters. Powerful, yet refined in structure, fleshy fruits are complimented with plenty of supple tannins; all culminating together to provide a dense, persistent berry fruit finish.

**CELLARING POTENTIAL:** Vibrant and robust in its youth, this is a wine which will certainly benefit from further bottle maturation, and will cellar comfortably for 10 years.

## VINTAGE CONDITIONS

The 2014 vintage was built on a sound foundation of sub-soil moisture with good (above average) rainfall throughout the winter of 2013. The rainfall ceased almost completely from the end of November through to the end of March providing ideal growing conditions. Abundant Marri blossom leading up to, and during, harvest kept bird pressure very low, and yields were average for most varieties. In summary; 2014 was yet another excellent season, continuing the dream run of vintages we have had in Margaret River since 2007.

Most of the fruit for this blend was sourced predominantly from two mature Margaret River vineyards; 60% from The Timber Creek vineyard in Wilyabrup, and 30% from the Victory Point vineyard in Treeton. Fruit from these northern Margaret River vineyards was supplemented with 10% of estate-grown fruit from our Boodjidup, and Stevens Road vineyards in the Wallcliffe subregion.

The blend resulting from these various sources has come together beautifully, proving that sometimes 'the whole is greater than the sum of its parts'.

## WINEMAKING

Fruit was crushed/destemmed before small batch fermentation in a combination of static and open fermenters. Fermentation takes 7-8 days at 24 to 26°C, during which the cap is managed using a combination of aerative pumping over as well as regular plunging by hand. The cabernet components experienced a period of extended maceration on skins for 28 days before a very gentle pressing. MLF was carried out in barrel. All of the components were matured for 12 months in French oak barriques before the blend was assembled from a selection of the best barrels from each batch (50% new oak). The blend was then returned to older French oak barriques for further 2 months maturation, allowing the components to marry together prior to bottling.