

2015
XANADU
CABERNET SAUVIGNON



VARIETY:	88% Cabernet Sauvignon 5% Malbec	7% Petit Verdot
REGION:	Margaret River, W.A.	
TECHNICAL:	Alc: 14.0% v/v TA: 6.4 g/L Free SO ₂ : 40 ppm pH: 3.54	Residual Sugar: 0.38g/L VA: 0.39g/L Total SO ₂ : 140 ppm

TASTING NOTES

COLOUR: Deep red with ruby hues.

BOUQUET: The wine exhibits vibrant, characteristic aromas of cassis, mulberries and black plums entwined with hints of bay leaf, nori and potpourri.

PALATE: Medium to full bodied yet refined, the generous but elegant palate offers a core of boysenberry, blackcurrants and Satsuma plums. Plush and well-structured, the palate is layered with these dark fleshy fruit characteristics and ripe tannins which culminate through to a persistent fine grained and detailed classic Cabernet 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 5-10 years.

VINTAGE CONDITIONS

A relatively mild, warm Winter resulted in an early budburst to kick-start the growing season. This was followed by some relatively wild Spring weather however with wet, windy conditions affecting fruit set and resulting in low yields across most varieties in the region. Beautiful, warm weather returned in Summer which saw flavour ripening accelerate quickly, bringing about our earliest vintage on record. A lack of Marri blossom leading up to and during harvest meant bird pressure was extreme, with netting absolutely vital this season. The early start to the vintage ensured all of the red varieties were able to be harvested at optimum maturity during the cool finish to the season.

Most of the fruit for this blend (60%) was sourced from Grower vineyards in the northern and southern sub-regions of Margaret River, with the remaining 40% being Estate-grown fruit from the Wallcliffe sub-region.

WINEMAKING

Fruit was crushed/destemmed before predominantly small batch fermentation in a combination of static and open fermenter. Fermentation takes 7-8 days at 24 – 26°C, during which the cap is managed using a combination of aerative pumping over as well as regular plunging by hand. After fermentation about 25% of the components experienced a period of extended maceration, being left on skins for 4 weeks before a very gentle pressing.

MLF takes place in a combination of tank and barrel. The wine was matured for 14 months in French oak (40% new barriques) before the blend was assembled.