

# 2016 XANADU EXMOOR CABERNET SAUVIGNON



VARIETY:	92% Cabernet Sauvignon 3% Malbec	5% Petit Verdot
REGION:	Margaret River, W.A.	
TECHNICAL:	pH: 3.43 Alc.: 14.0% v/v TA: 6.5g/L Free SO <sub>2</sub> : 38 ppm	Residual Sugar: 0.24 g/L VA: 0.36g/L Total SO <sub>2</sub> : 140 ppm

## TASTING NOTES

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

**BOUQUET:** The wine exhibits vibrant, characteristic aromas of ripe blackcurrants, blueberries and dark plums meshed with hints of spicy, toasty oak.

**PALATE:** The generous palate is packed full of juicy fruits of the forest, cassis and chocolate characters. Medium to full-bodied, the fleshy fruits are supported by moreish, supple tannins. A balanced wine, with a persistent fruit finish.

**CELLARING POTENTIAL:** Perfectly approachable in its youth, this wine will comfortably cellar for several years.

## VINTAGE CONDITIONS

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The 2016 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.

70% of blend was Estate grown on our Boodjudup and Stevens Road vineyards in the Wallcliffe sub-region of Margaret River. The remainder was predominantly sourced from established Margaret River vineyards in Wilyabrup.

## WINEMAKING

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The fruit was crushed and destemmed then fermented in a combination of rotary and static fermenters at 26°C for 5 – 7 days. A portion of the blend was left for a period of extended maceration on skins followed by a gentle pressing adding plushness and a savoury textural element to the wine. The various batches underwent MLF in a combination of tank and barrel before 14 months' maturation in a selection French oak barriques (20% new).