

2017
XANADU DJL
CHARDONNAY



VARIETAL: Chardonnay 100%
REGION: Margaret River, W.A.
TECHNICAL: Alc.: 13.0% v/v
pH: 3.11
TA: 7.4 g/L
Residual Sugar: 1.3/L

Free SO₂: 38 ppm
Total SO₂: 142 ppm
VA: 0.41 g/L

TASTING NOTES

COLOUR: Pale straw.

BOUQUET: The bouquet of this elegant, yet powerful Chardonnay offers poached pears and grapefruit with underlying hints of nougat and oyster shell.

PALATE: The palate is medium bodied displaying white fleshed stone fruits and zesty citrus flavours. Taut and minerally, complimented by a lovely texture derived from lees stirring whilst in barrel, the bright fruit and crisp acidity combine to focus the wine perfectly to a lingering fruit finish.

CELLARING POTENTIAL:

A contemporary Chardonnay, displaying classic Margaret River hallmarks. 2017 DJL Chardonnay is a wine which, while drinking well in its youth, will certainly reward with careful cellaring.

VINTAGE CONDITIONS

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. The extended ripening period allowing the reds to attain full physiological maturity and tannin ripeness with a wonderful sense of finesse.

Two thirds of the 2017 Xanadu DJL Chardonnay is grown in the Wallcliffe sub-region while the remaining third was sourced from mature Wilyabrup vineyards.

WINEMAKING

Made entirely from Gingin clone Chardonnay which was whole bunch pressed followed by 100% barrel fermentation in select French oak (20% 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 2017.