

2012
XANADU RESERVE
CHARDONNAY

VARIETY:	Chardonnay 100%	
REGION:	Margaret River, WA	
TECHNICAL:	Alc.: 13.0%	Residual Sugar: 1.9g/L
	TA: 7.3g/L	VA: 0.32g/L
	Free SO ₂ : 41ppm	Total SO ₂ : 113ppm
	pH: 3.08	



TASTING NOTES

AS TASTED IN 2018

COLOUR: Straw.

BOUQUET: Aromas of fresh pears, citrus and nectarines with underlying hints of beeswax, nougat and oyster shell.

PALATE: A beautiful example of mature Margaret River Chardonnay in its prime! The palate is medium-full bodied still tightly coiled, displaying pears, white fleshed stone fruits and zesty lemony/grapefruit flavours. The purity of fruit is beautifully realised and complemented with a delicious creamy marshmallow texture. A complete wine; taut with a lovely minerality, the intense fruit and tangy acidity provide a wonderful persistent finish.

CELLARING POTENTIAL:

Will most certainly continue to 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 led to good flowering and fruit set, as well as 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 and 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. Despite this, the warm, dry weather throughout February was fantastic, ensuring the whites achieved flavour ripeness and the reds to attained flavour and tannin ripeness at full physiological maturity.

100% of the fruit for this Reserve Chardonnay is from our oldest Chardonnay vineyard, the Lagan Estate. The low yielding vineyard produces bunches with characteristic 'hen and chicken' architecture, typical of the Gingin clone. We encourage natural fermentation on fruit from this vineyard to further emphasize the personality of this wonderful site, which is directly adjacent to the winery.

WINEMAKING

All of the fruit was hand-picked and whole bunch pressed followed by 100% barrel fermentation in select French oak (approx. 30% new oak). Fermentation was allowed to occur naturally, with the wild yeasts responsible for the fermentation introducing more complexity and personality into the wine. Barrels were lees stirred throughout a nine-month oak maturation period without any malolactic fermentation. Only the best barrels were selected for the final blend which was put together in November 2016.