

**2013**  
**XANADU BOODJIDUP BROOK**  
**CABERNET SAUVIGNON**

VARIETY:	Cabernet Sauvignon	100%
REGION:	Margaret River, W.A.	
TECHNICAL:	Alc.: 13.0% v/v Free SO <sub>2</sub> : 36 ppm TA: 6.5 g/L Residual Sugar: 0.3 g/L	pH: 3.45 Total SO <sub>2</sub> : 132 ppm VA: 0.38 g/L

### TASTING NOTES

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COLOUR:	Deep red.
BOUQUET:	Concentrated, dark forest fruits and blackcurrants with hints of redcurrant, graphite and bay leaf the background.
PALATE:	The medium bodied palate offers a distinct purity of fruit; inky black plums, cassis and hints of licorice. Elegant and poised with fleshy fruits and silky fine tannins that culminate in a lingering Cabernet finish.
CELLARING POTENTIAL:	A stylish, elegant Cabernet released after 5 years. The wine is mellowing wonderfully and will develop further complexity from bottle maturation.

### VINTAGE CONDITIONS

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A relatively wet and windy Spring affected flowering and fruit set, with the resulting yields slightly lower than normal. The growing season which followed was warm and dry with sometimes hot conditions around Christmas. Abundant Marri blossom kept bird pressure low early on, although vineyard teams were kept on their toes deterring birds late in the season. The warmer weather in the lead up to harvest saw flavour ripening accelerate with fruit retaining natural acidity and wonderful fresh aromatics. The whites were picked at a frenetic pace, however the weather cooled significantly during March which resulted in a hiatus in harvesting. The cooler conditions allowed time for the reds to achieve physiological maturity, culminating in great flavour and tannin ripeness when warmer weather returned in April. In summary, 2013 was another great Margaret River vintage.

All of the fruit for this Cabernet Sauvignon is from the Block 9, affectionately known as the 'Bird Cage' block on our Stevens Road Vineyard. The Bird Cage is situated on the bank of the Boodjidup Brook about 3km from the winery, and as the name would suggest this tiny little block (only 0.36 hectares!) is almost entirely surrounded by native bush, so bird netting is always vital. A favourite with the winemaking team, only a few barrels of wine from this block are ever made. We have bottled the best barrels as a 'Single Block' wine with a view of making a wine to release with bottle age. Limited to only 50 dozen, the 2013 Boodjidup Brook Cabernet Sauvignon recognises the personality of this particular block and highlights the diversity that our Stevens Road Vineyard has the ability to produce.

### WINEMAKING

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This 1.8 tonne parcel of fruit was crushed/destemmed and fermented in several small open fermenters for 7 days at 24 - 28°C, during which the cap was managed by regular plunging by hand. The wine was gently pressed at 2 Baume and finished its ferment in tank. Once dry, the wine was racked to French barriques (35% new) where it completed MLF. The wine was matured in oak for 16 months before the blend was assembled, prior to bottling.