

**2016**  
**XANADU DJL**  
**CABERNET SAUVIGNON**

VARIETY: Cabernet Sauvignon 96% Petit Verdot 3% Malbec 1%

REGION: Margaret River, W.A.

TECHNICAL: Alc.: 14.0% v/v Residual Sugar: 0.17 g/L  
TA: 6.9g/L VA: 0.33g/L  
Free SO<sub>2</sub>: 40 ppm Total SO<sub>2</sub>: 118 ppm  
pH: 3.56



### TASTING NOTES

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COLOUR: Deep red with garnet hues.

BOUQUET: Inky forest fruits, blackcurrants and plums are complemented by subtle mocha cedary oak characters spiced with hints of nori and bay leaf.

PALATE: A medium to full bodied Cabernet with plenty of depth offering blackberries, dark chocolate and cassis. The generous pristine fruit and fine ripe tannins combine to produce a very complete wine, distinctly Cabernet with an elegant structure and a wonderful persistence of fruit.

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. 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.

80% 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 grower vineyards in Wilyabrup and Wallcliffe.

### WINEMAKING

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The fruit was crushed and destemmed then fermented in 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 (30% new).