

# 2017 XANADU CHARDONNAY

VARIETY: 100% Chardonnay

REGION: Margaret River, W.A.

TECHNICAL: pH: 3.18  
Alc.: 13.0% v/v  
TA: 8.5g/L  
Free SO<sub>2</sub>: 38 ppm

Residual Sugar: 2.3 g/L  
VA: 0.44g/L  
Total SO<sub>2</sub>: 129 ppm

## TASTING NOTES

---

COLOUR: Pale straw.

BOUQUET: The bouquet of this elegant, yet striking Chardonnay offers both precise purity and complexity. Fresh pear puree, white-fleshed stone fruits and zesty grapefruit are foiled by underlying secondary characters of nougat, wafers and oatmeal with the subtle lifted frangipani floral hints in the background.

PALATE: The palate is medium bodied and tightly coiled, again displaying pears, white stone fruits and a pithy grapefruit zestiness. The wine offers a fine-boned structure complemented by a lovely creamy mouthfeel derived from lees stirring. Refined yet complex, the intense fruit and racy acidity combine to focus the wine perfectly to a lingering saline moreish finish.

## CELLARING POTENTIAL:

A modern, sophisticated style of Chardonnay, displaying classic Margaret River hallmarks. The 2017 Xanadu 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 were 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 while 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 excellent weather and no heat extremes experienced at all. The extended ripening period allowed the reds to attain full physiological maturity and tannin ripeness with a wonderful sense of finesse.

The 2017 Xanadu Chardonnay is predominantly Estate grown in the Wallcliffe sub-region, with 60% of the blend being made with fruit sourced from our Stevens Road and Lagan Estate vineyards. The remaining 40% was sourced from mature Karridale and Wilyabrup vineyards.

## WINEMAKING

---

Made entirely from Gingin clone Chardonnay which was whole bunch pressed followed by 100% barrel fermentation in select French oak (25% 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.

