

2018
XANADU DJL
SAUVIGNON BLANC SEMILLON

VARIETAL	Sauvignon Blanc 73%	Semillon 27%
REGION	Margaret River, W.A.	
TECHNICAL:	pH: 3.04 TA: 7.6g/L Free SO ₂ : 38ppm Residual Sugar: 1.04 g/L	Alc.: 13.0% v/v VA: 0.27g/L Total SO ₂ : 118ppm



TASTING NOTES

COLOUR	Brilliant, pale straw with a slight green tinge.
BOUQUET	The intriguing bouquet displays fresh passionfruit and thyme aromas with hints of dried herbs / kaffir lime and the subtle influence of judicious oak use lingering in the background.
PALATE	The lively palate is medium bodied with wonderful clarity offering citrus flavours, crunchy tropical fruits, lemon thyme and spice. A beautifully structured wine, layered with lovely textural elements yet maintaining a crystalline backbone of quartz and zesty acidity. The influence of wild fermentation in barrel has added a touch of complexity to this otherwise quintessential crisp, fruit driven blend.

CELLARING POTENTIAL

A 'drink now' style - best consumed while bright, zesty and youthful.

VINTAGE CONDITIONS

The 2018 growing season began with good, even budburst after average Winter rainfall. The mild Spring which followed ensured that there was good flowering and fruit set. A moderate start to Summer, with no heat extremes, set up the harvest well with white varieties offering great flavour intensity and bright acidity. There was an incredible display of Marri blossom (tagged as a once in a generation 'mega-blossom') which meant bird pressure was practically non-existent whilst the whites were harvested. A minor rain event occurred in mid-March, which was followed by fine warm conditions which prevailed right through to middle of April allowing all red varieties to achieve great flavour and tannin ripeness. In summary 2018 will be remembered as an outstanding vintage!

All the fruit for the 2018 DJL Sauvignon Blanc Semillon was estate grown on our Boodjidup and Lagan vineyards in the Wallcliffe subregion of Margaret River.

WINEMAKING

The Semillon component (27%) of the blend was crushed, destemmed and chilled before a very gentle pressing, with only free-run juice used. The settled, clean juice was then fermented at 15°C in tank using aromatic yeast strains. The Sauvignon Blanc component of the blend was whole bunch / berry pressed with the cloudy free-run juice then naturally fermented in French oak using wild yeasts. All of these barrels (new barriques only account for 19% of the final blend) were lees stirred for three months adding complexity and texture to the wine before blending with the crisp clean tank fermented component.