

2018 XANADU SAUVIGNON BLANC



VARIETY: 95% Sauvignon Blanc
5% Chardonnay (lees)

REGION: 100% Margaret River

TECHNICAL: pH: 3.16
Alcohol: 12.5% v/v
TA: 7.4 g/L
Free SO₂: 36 ppm

Residual Sugar: 1.6 g/L
VA: 0.34g/L
Total SO₂: 116ppm

TASTING NOTES

COLOUR: Pale straw with slight green tinge.

BOUQUET: The bouquet displays passionfruit and spicy, dried herb, and Kaffir lime characters. Hints of Frangipani and the subtle influence of oak linger in the background.

PALATE: The lively palate is medium bodied and complex, offering zesty grapefruit and lemon sherbet flavours, tangy tropical fruits and lots of spice. All these zippy elements are contrasted beautifully by the lovely creamy texture derived from lees stirring. An intriguing expression of Sauvignon Blanc, bright fruit layered with interesting elements which culminate in a crisp, dry, persistent finish.

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 Xanadu Sauvignon Blanc was estate grown on our Boodjidup and Lagan vineyards in the Wallcliffe subregion of Margaret River.

WINEMAKING

This very limited release (only four barrels!) of our inaugural varietal Sauvignon Blanc was an experimental batch with a view to producing a complex, textural interpretation of the variety. Estate grown Sauvignon Blanc was vinified using a combination of techniques; 25% of the blend experienced whole bunch carbonic maceration (where the hand-picked bunches are sealed under a blanket of CO₂ for several weeks) after which they were gently pressed and wild-fermented in a new French barrique for 3 months before being transferred to a seasoned barrel for maturation. The remaining 75% of the blend was whole bunch pressed to seasoned French barriques with high solids, followed by fermentation also using wild yeasts. Regular batonnage was carried out on all 4 barrels during the nine-month maturation period, without any malolactic fermentation. A (5%) addition of Chardonnay (which was exclusively heavy lees from our 2018 Reserve Chardonnay barrels) was incorporated the final assemblage and stirred with high frequency for two weeks adding even more texture and complexity to the wine.