

2017 XANADU RESERVE CABERNET SAUVIGNON



VARIETY:	Cabernet Sauvignon 95%	Malbec 5%
REGION:	Margaret River, W.A.	
TECHNICAL:	pH: 3.52	Residual Sugar: 0.3 g/L
	Alc.: 14.0% v/v	VA: 0.32 g/L
	TA: 6.2 g/L	Total SO ₂ : 120 ppm
	Free SO ₂ : 38 ppm	

TASTING NOTES

COLOUR: Deep red with purple hues.

BOUQUET: The wine offers vibrant aromas of blackcurrant, mulberries and rose petal framed by fine French oak, interwoven with hints of dark choc-mint and dried herb in the background.

PALATE: Powerful yet elegant, the generous palate offers a core of ripe forest fruits, cassis, and dark chocolate characters. The wine has a wonderful density, layered with inky fruits, and underpinned by silky fine-grained tannins. Complex, and quintessentially Margaret River with a long Cabernet finish.

CELLARING POTENTIAL:

Vibrant, yet approachable in its youth, this wine will also certainly benefit from further bottle maturation and will cellar comfortably for the next 10+ years.

VINTAGE CONDITIONS

The growing season began with late budburst after a relatively cold, wet Winter. The mild Spring which followed ensured that there was 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 whilst 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 fine weather and no heat extremes experienced at all. The extended ripening period allowing the reds to attain full physiological maturity and tannin ripeness with a wonderful sense of finesse.

The 2017 is the first Reserve Cabernet that we have released since the 2014 . . .

Fruit was predominantly sourced from two mature vineyards; Victory Point, in the Treeton subregion; and Rosa Park in the Wallcliffe subregion of Margaret River, and was supplemented with a small amount of Malbec from our Stevens Road vineyard in Wallcliffe. The resulting blend from these vineyards has married beautifully, proving again that sometimes 'the whole is greater than the sum of its parts'.

WINEMAKING

Fruit was crushed/destemmed before small batch fermentation in a combination of static and open fermenters. Fermentation takes 7-8 days at 24 - 26°C, during which the cap is managed using a combination of aerative pumping over, as well as regular plunging by hand. After a very gentle pressing, all of the components were matured for 14 months in French oak barriques before the blend was assembled from a selection of 'best barrels' from each batch (45% new oak) were selected for the final blend.