

2018 XANADU DJL SHIRAZ

VARIETY:	100% Shiraz		
REGION:	Margaret River, W.A.		
TECHNICAL:	pH: 3.45	Residual Sugar: 0.32 g/L	
	Alc.: 14.5 % v/v	VA: 0.22 g/L	
	TA: 6.4g/L	Total SO ₂ : 120 ppm	
	Free SO ₂ : 38 ppm		

TASTING NOTES

COLOUR:	Deep red with purple hues.
BOUQUET:	Dark berry fruits and fragrant floral notes spiced with hints of peppercorn, redskins, white pepper and subtle toasty barrel ferment characters.
PALATE:	A medium-bodied wine yet offering ample depth with plenty of dark forest fruits, hints of game and subtle spice. The moreish, jubey fruit and approachable tannins combine to produce a generous wine with a supple silky mouthfeel and a fantastic persistence of flavour.
CELLARING POTENTIAL:	Perfectly approachable in its youth, this wine will comfortably cellar over the medium term.

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!

Fruit for this blend was entirely Estate grown on our Boodjidup and Stevens Road vineyards in the Wallcliffe sub-region of Margaret River.

WINEMAKING

The fruit was destemmed and then crushed with open rollers to introduce whole berries into the ferment. The core components were fermented in static fermenters at 25°C for 6 days. However, 15% of the blend was pressed early and barrel fermented in entirely new French Barriques, before completing MLF and maturation in older oak. For the remaining components, after fermentation and pressing, batches underwent MLF and 14 months maturation in a combination of French oak barriques and large format oak vessels on lees (45%), prior to assembling the blend and bottling.

