

# 2019 XANADU DJL MALBEC



VARIETY:	Malbec 100%	
REGION:	Margaret River, W.A.	
TECHNICAL:	pH: 3.56	Residual Sugar: 0.5 g/L
	Alc.: 14.5% v/v	VA: 0.5 g/L
	TA: 6.6 g/L	Total SO <sub>2</sub> : 112 ppm
	Free SO <sub>2</sub> : 38 ppm	

## TASTING NOTES

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- COLOUR:** Deep red with vibrant purple hues.
- BOUQUET:** Dark and brooding, displaying striking aromas of ripe blackberries with rose petal and hints of spice, white pepper and dark chocolate in the background.
- PALATE:** The generous palate is full bodied and layered with black plums, mulberries, and inky forest fruits. The concentrated fruit flavours are supported by a dense tannin structure, and persist through to a warm, lingering finish.

## CELLARING POTENTIAL:

Vibrant and approachable in its youth, this finely structured wine will certainly benefit from further bottle maturation and will reward with medium term cellaring.

## VINTAGE CONDITIONS

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The growing season began with a late budburst after a relatively cold Winter with reasonable rainfall. The cool Spring which followed resulted in some uneven flowering and fruit set, and generally lower than average yields. We experienced a significant (and unusual) rain event mid-January which was timely due to the later season, and this was followed by some fine, mild weather to get vintage underway.

There was a complete lack of Marri blossom leading up to and during harvest which meant that bird pressure was extreme! Bird-netting was absolutely vital this season. There was a minor rain event coupled with high humidity mid-March which presented some challenges requiring careful fruit selection with some white varieties; however this gave way to some beautiful weather right through until late April.

Malbec has always played an important role in many of our Cabernet blends, and up until now our only varietal Malbec releases have been tiny amounts under our Stevens Road label. The opportunity to source more Malbec from a mature Wilyabrup vineyard, gave us the chance to also bottle a small amount of this wonderful variety under our DJL label.

## WINEMAKING

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The fruit was crushed and destemmed then fermented in a static fermenter at 25°C for 6 days, during which the cap was managed by regular aerative pump overs. After a gentle pressing near the end of ferment the wine completed fermentation and MLF in tank followed by 14 months' maturation in a selection of fine French oak barriques (30% new). The wine was blended, filtered and bottled without any fining.