

2019
XANADU EXMOOR
CHARDONNAY



VARIETY:	100% Chardonnay		
REGION:	Margaret River, W.A.		
TECHNICAL:	pH: 3.11	Residual Sugar: 1.4 g/L	
	Alc.: 12.5 % v/v	VA: 0.39 g/L	
	TA: 7.7 g/L	Total SO ₂ : 143ppm	
	Free SO ₂ : 38 ppm		

TASTING NOTES

COLOUR: Pale straw.

BOUQUET: The bouquet of this fresh, fruit driven Chardonnay displays rockmelon, pear and grapefruit characters with underlying hints of nectarine and straw. Oak only plays a supporting role, yet its subtle influence adds another layer to the fruit aromas.

PALATE: The palate is medium bodied offering pome fruits and zesty citrus flavours with a delicate creamy texture derived from lees stirring. A bright refreshing wine; crisp and dry, with a lingering fruit finish.

CELLARING POTENTIAL: A light, fresh, fruit driven style of Chardonnay, with oak simply playing a supporting role in the background. The wine is best consumed in its youth however certainly suitable for medium term cellaring.

VINTAGE CONDITIONS

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 with netting absolutely vital. The cooler ripening conditions did result in amazing flavour intensity and acid retention in whites (chardonnay in particular). There was a minor rain event coupled with high humidity mid-March which presented some challenges requiring careful fruit selection, although this gave way to some beautiful weather right through till late April. In summary 2019 was a variable season, however 'pressure makes diamonds' as they say... and the highlights of the 2019 vintage reflect this quote perfectly.

WINEMAKING

All components were pressed without crushing, retaining relatively high solids in the juice after settling overnight. 80% of the blend was fermented in seasoned French oak barriques (only 5% new oak in final blend), with the remaining 20% tank fermented using aromatic yeast strains before being run down to barrel post fermentation. Wild fermentation was encouraged on barrel fermented components, in order to introduce complexity and personality into the wine. All of the individual barrel fermented batches which make up the blend were lees stirred throughout a nine-month oak maturation period without any malolactic fermentation; gaining texture throughout the year. The final blend was put together in November 2019.