

2019
XANADU
CABERNET SAUVIGNON



VARIETY: Cabernet Sauvignon 91% Petit Verdot 5% Malbec 4%

REGION: Margaret River, W.A.

TECHNICAL: pH: 3.51
Alc.: 14.0% v/v
TA: 6.1 g/L
Free SO₂: 38 ppm
Residual Sugar: 0.33 g/L
VA: 0.35 g/L
Total SO₂: 113 ppm

TASTING NOTES

COLOUR: Deep red with purple hues.

BOUQUET: Vibrant and pretty, displaying characteristic blackcurrant, violets and mulberry aromas entwined with hints of bay leaf and potpourri.

PALATE: Medium to full bodied, the elegant, yet generous palate offers a core of boysenberry, cassis, and succulent blood plums framed by understated cedar/spicy oak. Finely structured and beautifully balanced, it is an intricate wine with supple, fine-grained tannins and a lingering Cabernet finish.

CELLARING POTENTIAL:

Vibrant and approachable in its youth, this finely structured wine will certainly benefit from further bottle maturation and will cellar comfortably for 5-10 years.

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! 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.

Fruit was sourced from mature vineyards across the Margaret River region; 50% Wilyabrup, 38% Wallcliffe (predominantly estate grown), with the remainder being small parcels of fruit from the Treeton (8%) and Yallingup (4%) subregions.

WINEMAKING

Fruit was crushed/destemmed before predominantly 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 fermentation, 20% of the components experienced a period of extended maceration on skins before a very gentle pressing. The wine was matured for 14 months in French oak (40% new barriques) before the blend was assembled.