

2019 XANADU CHARDONNAY



VARIETY: 100% Chardonnay
REGION: Margaret River, W.A.

TECHNICAL: pH: 3.08
Alc.: 13.0% v/v
TA: 8.3 g/L
Free SO₂: 40 ppm

Residual Sugar: 2.1 g/L
VA: 0.46 g/L
Total SO₂: 134 ppm

TASTING NOTES

COLOUR: Pale straw.

BOUQUET: The bouquet of this striking Chardonnay offers both purity and complexity; nashi pears, white peach, citrus and frangipani floral aromas with the subtle hints of oatmeal and oyster shell in the background.

PALATE: The elegant palate is medium bodied, displaying white fleshed stone fruits and tangy grapefruit flavours. Taut in structure, with minerally / quartz-like characters complimented by a layer of texture derived from lees stirring whilst in barrel. The vibrant fruit and crisp acid backbone combine to focus the wine perfectly to a lingering fruit finish.

CELLARING POTENTIAL:

A modern, sophisticated style of Chardonnay, displaying classic Margaret River hallmarks. The 2019 Xanadu is a wine which, while drinking well in its youth will certainly reward with careful 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! Bird-netting was absolutely vital this season. 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; however, this gave way to some beautiful weather right through until late April.

The 2019 Xanadu Chardonnay is predominantly Estate grown in the Wallcliffe sub-region, with 70% of the blend being made with fruit sourced from our Stevens Road and Boodjidup vineyards. The remaining 30% was sourced from a mature Wilyabrup vineyard.

WINEMAKING

Made entirely from Gingin clone, the fruit was whole bunch pressed and was all barrel fermented in select French oak barriques (22% new oak). Wild fermentation was encouraged on all of the components, in order to introduce more complexity and personality into the wine. All of the individual batches which make up the blend were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation. The final blend was put together in November 2019.