

2020
XANADU DJL
SAUVIGNON BLANC



VARIETY:	100% Sauvignon Blanc	
REGION:	Margaret River, W.A.	
TECHNICAL:	Alc.: 12.5 % v/v pH: 3.08 TA: 8.3 g/L	Free SO ₂ : 38 ppm Total SO ₂ : 96 ppm Residual Sugar: 0.7 g/L

TASTING NOTES

COLOUR:	Pale straw with slight green tinge.
BOUQUET:	The bouquet displays ripe passionfruit, lime and lemongrass characters. Hints of frangipani, fennel and the subtle influence of oak linger in the background.
PALATE:	The lively palate is medium bodied offering zesty citrus and lemon sorbet flavours, tangy tropical fruits and plenty of spice. All these crunchy elements are contrasted beautifully by a lovely creamy texture derived from lees stirring. An intriguing expression of Sauvignon Blanc, bright fruit layered with interesting elements which culminate in a crisp, dry, persistent finish.
CELLARING POTENTIAL:	A drink-now style. Best consumed while zesty and youthful.

VINTAGE CONDITIONS

Average Winter rainfall followed by a warm/dry Spring set up an early start to the growing season. Fruit set was variable, resulting in lower yields across most varieties.

The warm Summer daytime temperatures combined with low yields saw harvest begin very early, at the end of January (one of our earliest ever) and all whites were harvested before the end of February. An incredible display of Marri blossom meant bird pressure was practically non-existent in the first half of vintage, and a short rain event after the white harvest offered some respite setting up the reds perfectly. Warm conditions continued throughout March, with all of the reds being harvested by the first week of April, our earliest ever harvest completion. In summary, 2020 will be remembered as an excellent vintage in Margaret River.

All the fruit for the 2020 Xanadu DJL Sauvignon Blanc was estate grown on our Boodjidup and Lagan vineyards in the Wallcliffe subregion of Margaret River.

WINEMAKING

This very limited release was put together with a view to produce a more complex, textural interpretation of the variety. Estate grown Sauvignon Blanc was whole bunch pressed to seasoned French barriques (20% new) for wild fermentation with various levels of solids (some barrels had extremely turbid juices). Regular batonnage was carried out frequently throughout the four-month maturation period, introducing texture without any malolactic fermentation. The 5 barrels selected for the blend were put together in June 2020.