

2020
XANADU DJL
SYRAH NOUVEAU



VARIETY:	100% Shiraz	
REGION:	Margaret River, W.A.	
TECHNICAL:	Alc.: 12.6 % v/v pH: 3.54 TA: 5.55 g/L Residual Sugar: 0.25 g/L	Free SO ₂ : 36.8 ppm Total SO ₂ : 60.8 ppm VA: 0.35 g/L

TASTING NOTES

COLOUR:	Bright ruby red, this wine was unfinned and unfiltered so a slight harmless deposit may appear in the bottom of the bottle over time.
BOUQUET:	Fresh bubble gum, red berry fruits and fragrant kirsch floral notes spiced with hints of peppercorn.
PALATE:	A light bodied 'Beaujolais-esque' summer red wine, offering vibrancy and verve with plenty of redcurrants, pomegranate, subtle spice and earthy stemmy characters. The moreish, bubble gum fruit profile and very soft approachable tannins combine to produce an energetic wine with bright crunchy acidity. A lighter expression of Shiraz (Syrah) to be drunk slightly chilled and now.
CELLARING POTENTIAL:	A 'drink now' style - best consumed while bright and youthful. Close your eyes and pretend you are in Beaujolais!

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 the reds being harvested by the first week of April.

All the fruit for this wine is estate grown and hand-picked from our Stevens Road vineyard in the Wallcliffe subregion of Margaret River. The mid-vintage COVID pandemic resulted in the unfortunate forced temporary closure of the Xanadu restaurant and cellar door. However, a silver lining being hospitality staff were then plunged into the thrust of vintage to help out. Chef's swapped kitchen knives for secateurs which enabled the winery and vineyard team to handpick this unique experiment. A true team effort!

WINEMAKING

100% handpicked whole bunches underwent wild carbonic maceration in picking bins for three weeks under carbon dioxide cover. This was followed by gentle pressing before finishing primary and secondary fermentation in stainless steel tank. A short maturation on lees then followed before a careful racking and cold stabilisation. Bottled early, unfinned and unfiltered.