

## 2022 Reserve Cabernet Sauvignon

**Pioneers of our region since 1977, every Xanadu wine is an invitation to experience the pulse of Margaret River.**

Our Reserve range continues to be the best of what we are able to produce in a given vintage which we feel worthy (single vineyard or otherwise) of wearing the 'Reserve' label.



### TASTING NOTES

**Colour:** Deep red with purple hues.

**Nose:** Concentrated blue fruits, ripe mulberries and blackcurrant pastilles with hints of potpourri and graphite.

**Palate:** Full bodied, yet refined and pure with a dense core of dark forest fruits and cassis, ripe tannins, and lingering fruit finish.

**Cellaring:** Will reward medium to long term cellaring.

### WINEMAKING

**Composition:**

90% Cabernet Sauvignon, 5% Malbec, 5% Petit Verdot

**Alcohol:** 14%   **ph:** 3.49   **TA:** 6.2g/L

**Free SO<sub>2</sub>:** 42ppm   **Total SO<sub>2</sub>:** 114ppm

**Residual sugar:** 0.4 g/L

**MLF:** Yes (co-inoculation during primary ferment)

**Fermentation method:**

A combination of static and open fermenters, where the cap is managed using a combination of aerative pumping over, as well as regular plunging by hand.

**Fermentation time:** 5 - 7 days at 25°C

**Skin contact:** 5 - 7 days

**Barrel origin:** French oak barriques

**Barrel age:** 40% new oak, 60% seasoned oak

**Time:** 14 months

**Yeast type:** BDx

**Vegan:** Yes

**Sustainable Winegrowing Australia:**

This wine is made from qualifying grapes at a winery certified by Sustainable Winegrowing Australia.

### VITICULTURE

A later start to the season after a cold, wet winter lead to a fantastic WA summer. Yields were relatively low however 2022 was an outstanding vintage with excellent fruit quality and great flavour intensity.

**Region:** Margaret River

**Date of harvest:**

18th of March - 2nd of April 2022

**Yield:** 2.7 - 6.5 tonnes per hectare

**Vine age:** 3 different vineyards  
(all over 20 years vine age)

**Clone:** Houghton

**Method:** Machine harvested

**Cultivation practices:**  
Conventional vineyard practices