

2022 Stevens Road Cabernet Sauvignon

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

Very limited in production, this single vineyard range demonstrates our focus on selecting only the very best rows from the very best blocks on the property, offering a unique expression of what this special little vineyard is capable of producing.



TASTING NOTES

Colour: Deep red with purple hues.

Nose: Dark forest fruits, blackcurrants and cocoa with hints of bay leaf and graphite.

Palate: The generous palate is full bodied and supple, with forest fruits, dark plums and cassis. Beautifully structured and precise, the fleshy fruits are underpinned by fine tannins culminating to a lingering finish.

Cellaring: Will reward medium to long term cellaring.

WINEMAKING

Composition: 90% Cabernet Sauvignon, 10% Malbec

Alcohol: 14% **ph:** 3.57 **TA:** 6.3 g/L

Free SO₂: 38ppm **Total SO₂:** 136ppm

Residual sugar: 0.5 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

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:

23rd of March and 2nd of April 2022

Yield: 1.5 - 3.5 tonnes per hectare

Vine age: Cabernet Sauvignon planted in 1989

Clone: Houghton

Method: Machine harvested

Elevation: 52m

Aspect: South

Soil type: Sandy loam over granite

Cultivation practices:

Conventional vineyard practices