

2023 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: Intense blackcurrant pastilles, fresh mulberries and rose petal, framed by fine French oak with hints of cocoa and graphite in the background.

PALATE: Medium-full bodied, the palate offers a core of blue and black forest fruits, cassis, and satsuma plums. The wine has a wonderful depth of flavour with layers of plush fruits underpinned by dense, yet fine grained tannins. Quintessential Margaret River Cabernet; energetic, complex and refined, culminating in a persistent berry fruit finish.

CELLARING: Vibrant, yet approachable in its youth, this wine will also certainly benefit from further bottle maturation and will cellar comfortably for over 10 years.

VITICULTURE

The growing season began with a late budburst due to a cold winter, followed by a cool, wet spring, resulting in an extended flowering period, with good fruit-set for most varieties. The lack of Marri blossom meant that bird pressure was extreme. Though ripening was delayed for most varieties, the very dry, mild summer offered perfect ripening conditions, allowing fruit to retain wonderful natural acidity.

REGION (GI): Margaret River

SOURCE (VINEYARDS/SUBREGIONS):

34% (Cabernet Sauvignon): Rosa Park Vineyard, Wallcliffe

32% (Cabernet Sauvignon): Celestial Bay, Wilyabrup

30% (Cabernet Sauvignon/Petit Verdot): Timber Creek vineyard, Wilyabrup

4% (Malbec): Victory Point, Treeton

DATE OF HARVEST: Between the 24th of March and the 23rd of April, 2023.

YIELD: 4.5 – 7.0 T/Ha

VINE AGE: All vines are greater than 20 years old

CLONE: Houghton

HARVEST METHOD: Machine harvested

SOIL TYPE: Predominantly free draining gravelly loams soils.

WINEMAKING

COMPOSITION: 92% Cabernet Sauvignon, 4% Malbec, 4% Petit Verdot

ALCOHOL: 14.0% **PH:** 3.44 **TA:** 6.2 g/L

FREE SO2: 39 ppm **TOTAL SO2:** 122 ppm

RESIDUAL SUGAR: 0.5 g/L **VOLATILE ACIDITY:** 0.38 g/L

PRODUCTION METHOD: Fruit was crushed/destemmed before predominantly small batch fermentation in a combination of static and open fermenters. During fermentation the cap was managed using a combination of aerative pumping over and regular hand plunging. The wine was gently pressed at 2 Baumé and finished ferment and MLF in tank.

FERMENTATION TIME: 7 - 8 days at 24 – 26°C

SKIN CONTACT: 96% of the blend experienced 7 – 8 days of skin contact. The remaining 4% experienced extended maceration, left on skins for 4 weeks.

BARREL ORIGIN: French oak **BARREL AGE:** 40% new oak

TIME: 14 months **MLF:** Yes **VEGAN:** Yes

YEAST TYPE: Selected yeast (BDX)

FILTRATION: Yes sterile 0.45 µm **ALLERGENS:** Sulphites

SUSTAINABLE WINEGROWING AUSTRALIA:

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