

2023 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 garnet hues.

NOSE: This elegant wine offers wonderful aromas of ripe blackberries, redcurrants and floral notes framed by high quality oak with hints of bay leaf and graphite in the background.

PALATE: Medium-full bodied, the palate offers black plums, raspberry and cassis characters. Precise, and beautifully structured, the fleshy fruits are supported by bright acidity and a fine tannin backbone culminating in a lingering Cabernet finish.

CELLARING: Vibrant, and pristine, this wine will 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):

Stevens Road Vineyard, Wallcliffe. All fruit for this wine is sourced from our Stevens Road Vineyard, which is situated on the Boodjidup Brook about 3km from the winery. A proportion of the Cabernet Sauvignon (51%) is sourced from Block 3 (0.6Ha), this mature, low yielding vineyard is considered our own Grand Cru site. This site was extended with new plantings in 2011 with cuttings from Block 3, the remaining Cabernet Sauvignon (37%) comes from these younger plantings.

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

YIELD: 5.0 T/Ha **CLONE:** Houghton Cabernet

VINE AGE: Cabernet vines planted in 1989 and 2011

HARVEST METHOD: Machine harvested

SOIL TYPE: Predominantly free draining gravelly loams soils.

WINEMAKING

COMPOSITION: 88% Cabernet Sauvignon, 12% Malbec

ALCOHOL: 14.0% **PH:** 3.53 **TA:** 6.4 g/L

FREE SO²: 42 ppm **TOTAL SO²:** 140 ppm

RESIDUAL SUGAR: 0.5 g/L

VOLATILE ACIDITY: 0.4 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 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: 7 - 8 days

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.