

2023 Reserve Chardonnay

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: Pale-straw, with green tinges.

Nose: The bouquet of this elegant, yet powerful Chardonnay displays fresh pear and limey characters with underlying hints of wet stone and frangipani adding complexity.

Palate: The sophisticated palate is medium bodied with a wonderful purity of fruit, offering pear puree, zesty grapefruit flavours and a quartz-like, almost crystalline, mineral edge to the structure. Pristine with latent fruit power and tangy natural acidity focus the wine to a crisp, lingering finish.

Cellaring: While drinking well in its youth this wine will certainly reward with careful cellaring.

VITICULTURE

A cold winter with reasonable rainfall led to late budburst, and a cool wet spring allowed extended flowering leading to good fruit-set resulting in yields higher than average. A lack of Marri blossom leading up to and during harvest which meant that bird pressure was extreme. In summary 2023 was an excellent vintage.

Region: Wallcliffe, Margaret River

Date of harvest:

22nd of February - 3rd of March 2023

Yield: 5 t/ha

Vine age: 43 years old

Clone: Gingen

Harvest method: Hand-picked

Elevation: 91m **Aspect:** Flat

Soil type:

Deep gravelly loam over clay allowing free draining.

Cultivation practices:

Conventional viticulture practices.

WINEMAKING

Composition: 100% Chardonnay

Alcohol: 13% **pH:** 3.01 **TA:** 8.5 g/L **MLF:** No

Free SO₂: 35.2 ppm **Total SO₂:** 124.8 ppm

Residual sugar: 0.72 g/L **Vegan:** Yes

Fermentation method: Fruit was hand-picked and whole bunch pressed followed by 100% barrel fermentation in select French oak (20% new oak). Fermentation was allowed to occur naturally, with the wild yeasts. Barrels were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation. Only the best barrels were selected for the final blend.

Fermentation time: 15 - 30 days

Barrel origin: French oak

Barrel age: 20% new oak

Time: 9 months

Yeast type: Wild

Sustainable Winegrowing Australia:

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