

## 2024 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.

**NOSE:** Pristine fruit aromas of nashi pears, loquats, and lemon/lime characters with underlying hints of frangipani and cashew adding to the wonderful purity of fruit.

**PALATE:** The intense, yet elegant palate is medium bodied and tightly coiled, displaying citrus fruits, pear purée and white fleshed nectarines. Precise and pure, the fruit is complemented by subtle, textural nougat elements and a lovely taut mineral edge. The latent fruit power and crisp acidity combine to provide drive to the wine, focussing it perfectly to a crisp, lingering fruit finish.

**CELLARING:** This powerful and sophisticated Chardonnay will certainly reward with careful cellaring.

### VITICULTURE

The season began with a mild winter and early spring warmth, leading to budburst nearly two weeks ahead of average. A hot, dry summer followed, with no significant rainfall from October through harvest. The abundant Marri blossom kept bird pressure low, and picking commenced on 19th January, almost three weeks early. 2024 will be remembered as a powerful, early vintage in Margaret River.

**REGION (GI):** Margaret River

**SOURCE (VINEYARDS/SUBREGIONS):**

A single vineyard wine, 100% of the fruit is sourced from our original vineyard, the Lagan Estate, first planted in 1977. A significant area of this vineyard was replanted to Chardonnay in 2018.

**DATE OF HARVEST:** Between the 31st of January and the 7th of February, 2024

**YIELD:** Average 4.5 T/Ha

**VINE AGE:** 51% planted in 2018 / 49% planted in 1981

**CLONE:** Gingin Chardonnay

**HARVEST METHOD:** Handpicked

**SOIL TYPE:** Deep free draining gravelly loam over clay.

### WINEMAKING

**COMPOSITION:** 100% Chardonnay

**ALCOHOL:** 13.0% **PH:** 3.10 **TA:** 8.4 g/L

**FREE SO<sub>2</sub>:** 38 PPM **TOTAL SO<sub>2</sub>:** 140 ppm

**RESIDUAL SUGAR:** 2.2 g/L

**VOLATILE ACIDITY:** 0.34 g/L

**PRODUCTION METHOD:** Whole bunch pressed then 100%-barrel fermented. Fermentation was allowed to occur naturally, introducing more complexity and personality into the wine.

**FERMENTATION TIME:** 14 days

**BARREL ORIGIN:** French oak

**BARREL AGE:** 30% new oak

**TIME:** 9 months, with regular lees stirring

**MLF:** No **VEGAN:** Yes

**YEAST TYPE:** Wild

**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.