

2024 STEVENS ROAD CHARDONNAY

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: Pale straw.

NOSE: Apple, citrus and white peach characters with underlying hints of preserved lemon and flint.

PALATE: The boned palate is medium bodied and tightly coiled offering green apple and zesty grapefruit flavours. The purity of fruit shines through, along with malic acidity and texture derived from lees stirring. The characteristic 'Stevens Road minerality' adds a subtle quartz and oyster-shell detail to the wine, focussing to a long tangy finish.

CELLARING: This chardonnay will reward with careful cellaring for at least 5 to 10 years.

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):

Fruit was sourced from Block 2 of our Stevens Road Vineyard, situated on the Boodjidup Brook ~3km from the winery. This vineyard tends to be one of our first Chardonnay vineyards to be harvested each vintage (alongside the Lagan Estate).

DATE OF HARVEST: 1st of February, 2024

YIELD: 6.0 T/Ha

VINE AGE: Vines planted in 1989

CLONE: Gingin clone

HARVEST METHOD: Hand picked

ASPECT: East facing

SOIL TYPE: Predominantly free draining gravelly loams soils.

WINEMAKING

COMPOSITION: 100% Chardonnay

ALCOHOL: 13.0% **PH:** 3.01 **TA:** 8.5 g/L

FREE SO₂: 43 ppm **TOTAL SO₂:** 152 ppm

RESIDUAL SUGAR: 1.1 g/L **VOLATILE ACIDITY:** 0.34 g/L

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

FERMENTATION TIME: 14 days

BARREL ORIGIN: French oak **BARREL AGE:** 20% 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.