

2020 XANADU CIRCA 77 CHARDONNAY



VARIETY:	100% Chardonnay		
REGION:	Margaret River, W.A.		
TECHNICAL:	pH: 3.15	Residual Sugar: 3.1 g/L	
	Alc.: 13.0% v/v	VA: 0.44 g/L	
	TA: 8.4 g/L	Total SO ₂ : 150 ppm	
	Free SO ₂ : 40 ppm		

TASTING NOTES

COLOUR: Pale straw.

BOUQUET: The bouquet of this fresh, fruit driven Chardonnay displays crunchy stone fruits, pear, and zesty grapefruit characters with underlying hints of nectarine and cashew. Oak only plays a supporting role, yet its subtle influence adds another layer of subtle complexity.

PALATE: The palate is medium bodied offering some white fleshed stone fruits and zesty citrus flavours with a delicate creamy texture derived from lees stirring. A bright, refreshing wine; crisp and dry, with a lingering fruit finish.

CELLARING POTENTIAL:

A fresh, fruit driven style of Chardonnay, with oak simply playing a supporting role in the background. The wine is best consumed in its youth however certainly suitable for medium term cellaring.

VINTAGE CONDITIONS

Average Winter rainfall followed by a warm/dry Spring set up an early start to the growing season. Fruit set was variable, resulting in lower yields across most varieties. The warm Summer daytime temperatures combined with low yields saw harvest begin very early, at the end of January (one of our earliest ever) and all whites were harvested before the end of February. An incredible display of Marri blossom meant bird pressure was practically non-existent in the first half of vintage, and a short rain event after the white harvest offered some respite setting up the reds perfectly.

Warm conditions continued throughout March, with all the reds being harvested by the first week of April, our earliest ever harvest completion. In summary, 2020 will be remembered as an excellent vintage in Margaret River.

WINEMAKING

All components were pressed without crushing or the use of enzymes, retaining relatively high solids in the juice after settling for 48 hours. 70% of the blend was fermented in predominantly seasoned French oak barriques (only 6% new oak in final blend. Wild fermentation was encouraged on barrel fermented components to introduce complexity and personality into the wine. 30% of the blend was tank fermented using aromatic yeast strains; after fermentation, the tank is mixed to homogenise the lees throughout the wine before being transferred to old oak for maturation.

None of the batches undergo MLF, however all batches which make up the blend were lees stirred throughout a nine-month barrel maturation period, gaining texture throughout the year. The final blend was put together in November 2020.