

2019
XANADU RESERVE
CHARDONNAY



VARIETY: 100% Chardonnay
REGION: Margaret River, W.A.

TECHNICAL: Alc.: 13.0% v/v
TA: 8.9 g/L
Free SO₂: 38 ppm
pH: 3.02
Residual Sugar: 2.1 g/L
VA: 0.4 g/L
Total SO₂: 115 ppm

TASTING NOTES

COLOUR: Pale straw.

BOUQUET: White fleshed stone fruits, lemon/lime and pear puree with underlying frangipani flowers and cashew adding to the wonderful purity of fruit.

PALATE: The palate is medium bodied and tightly coiled with plenty of latent power. White fleshed nectarine, pears, and zesty grapefruit characters. Precise and pure, the fruit is complimented with subtle textural elements and a pithy grapefruit edge adding structure. The fruit intensity and the high natural acidity reflect the season and provides drive to the wine, focussing it perfectly to a crisp, lingering finish.

CELLARING POTENTIAL:

A powerful, and sophisticated Chardonnay displaying classic Margaret River intensity – the 2019 Reserve is only just starting to unfurl upon release and will most certainly reward with careful cellaring.

VINTAGE CONDITIONS

The growing season began with a late budburst after a relatively cold Winter with reasonable rainfall. The cool Spring which followed resulted in some uneven flowering and fruit set, and generally lower than average yields. We experienced a significant (and unusual) rain event mid-January which was timely due to the later season, and this was followed by some fine, mild weather to get vintage underway.

There was a complete lack of Marri blossom leading up to and during harvest which meant that bird pressure was extreme! Bird-netting was absolutely vital this season. The cooler ripening conditions did result in amazing flavour intensity and acid retention in whites (Chardonnay in particular). There was a minor rain event coupled with high humidity mid-March which presented some challenges requiring careful fruit selection; however, this gave way to some beautiful weather right through until late April.

100% of the fruit for this Reserve Chardonnay is from our oldest Chardonnay vineyard, the Lagan Estate. The low yielding vineyard produces bunches with characteristic 'hen and chicken' architecture typical of the Gingin clone. We encourage natural fermentation on fruit from this vineyard to further emphasize the personality of this wonderful site which is directly adjacent to the winery.

WINEMAKING

All of the fruit was hand-picked and whole bunch pressed followed by 100%-barrel fermentation in select French oak (approx. 20% new oak). Fermentation was allowed to occur naturally, with the wild yeasts responsible for the fermentation introducing more complexity and personality into the wine. 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 which was put together in November 2019.