

2018 XANADU RESERVE CABERNET SAUVIGNON



VARIETY: Cabernet Sauvignon 92% Petit Verdot 4% Malbec 4%

REGION: Margaret River, W.A.

TECHNICAL: pH: 3.50
Alc.: 14.0% v/v
TA: 6.8 g/L
Free SO₂: 38 ppm
Residual Sugar: 0.2 g/L
VA: 0.27 g/L
Total SO₂: 110 ppm

TASTING NOTES

COLOUR: Deep red with garnet hues.

BOUQUET: The perfume is intense and complex, exhibiting ripe mulberries, blackcurrant pastilles and dark plums, with the aromas of rose petal, cedar, and cinnamon bustling away in the background.

PALATE: The generous palate is full bodied and crammed full of dark forest fruits, cassis, and chocolate characters. Powerful yet refined in structure with fleshy fruits complimented by dense, velvety tannins. Quintessential, with a lingering Cabernet finish.

CELLARING POTENTIAL:

Can I just say . . . this is one of our best Cabernets. Ever. Vibrant and robust in its youth, this is a benchmark wine which will certainly benefit from further bottle maturation and will cellar comfortably for 10+ years.

VINTAGE CONDITIONS

The growing season began with good, even budburst after average Winter rainfall. The mild Spring which followed ensured that there was good flowering and fruit set. A moderate start to Summer, with no heat extremes, set up the harvest well with white varieties offering great flavour intensity and bright acidity. There was an incredible display of Marri blossom (tagged as a once in a generation 'mega-blossom') which meant bird pressure was practically non-existent whilst the whites were harvested. A minor rain event occurred in mid-March, which was followed by fine warm conditions that prevailed right through to middle of April allowing all red varieties to achieve great flavour and tannin ripeness. In summary 2018 will be remembered as an outstanding vintage!

Approximately 70% of the Cabernet is from the, dry-grown, Victory Point vineyard which is situated in the subregion of Treeton. The remaining 30% consists of fruit from mature vineyards from the Wallcliffe (including estate grown fruit) and Wilyabrup, subregions.

WINEMAKING

Fruit was crushed/destemmed before predominantly small batch fermentation in a combination of static and open fermenters. Fermentation takes 7-8 days at 24 – 26°C during which the cap is managed using a combination of aerative pumping over as well as regular plunging by hand. After fermentation, 30% of the components experienced a period of extended maceration on skins before a very gentle pressing.

The wine was matured for 14 months in French oak (45% new barriques) before the blend was assembled.