

2019
XANADU CIRCA 77
CABERNET SAUVIGNON



VARIETY: 86% Cabernet Sauvignon 6% Shiraz 3% Merlot
3% Cabernet Franc 2% Petit Verdot

REGION: Margaret River, W.A.

TECHNICAL: pH: 3.52
Alc.: 14.0% v/v
TA: 6.3 g/L
Free SO₂: 37 ppm
Residual Sugar: 0.32 g/L
VA: 0.32 g/L
Total SO₂: 110 ppm

TASTING NOTES

COLOUR: Deep red with ruby hues.

BOUQUET: The wine exhibits vibrant, characteristic aromas of ripe blackcurrants, blueberries, and dark plums meshed with hints of bay and licorice and subtle spicy, toasty oak.

PALATE: The generous palate is packed full of juicy fruits of the forest, cassis and chocolate characters. Medium to full-bodied, the fleshy fruits are supported by moreish, supple and ripe tannins. A balanced wine, with a persistent fruit finish with beautiful regional savoury inflections of bay, black olive and licorice.

CELLARING POTENTIAL:

Perfectly approachable in its youth, this wine will comfortably cellar for several years.

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 vital this season. There was a minor rain event coupled with high humidity mid-March which presented some challenges requiring careful fruit selection with some white varieties; however, this gave way to some beautiful weather right through until late April.

Fruit for this blend was predominantly Estate grown (86%) on our Boodjidup and Stevens Road vineyard in the Wallcliffe sub-region of Margaret River and complimented by fruit sourced from mature vineyards in the Wilyabrup and Treeton sub-regions.

WINEMAKING

The fruit was crushed and destemmed then fermented in a combination of rotary and static fermenters at 26°C for 5–7 days. A portion of the blend was left for a period of extended maceration on skins followed by a gentle pressing adding plushness and a savoury, textural element to the wine. The various batches underwent MLF in tank followed by 14 months' maturation in a selection of French oak barriques (20% new).