

# 2020 XANADU CHARDONNAY

VARIETY:	100% Chardonnay		
REGION:	Margaret River, W.A.		
TECHNICAL:	pH: 3.03	Residual Sugar: 3.3 g/L	
	Alc.: 13.0% v/v	VA: 0.48 g/L	
	TA: 8.7 g/L	Total SO <sub>2</sub> : 135 ppm	
	Free SO <sub>2</sub> : 38 ppm		

## TASTING NOTES

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COLOUR: Pale straw.

BOUQUET: Citrus, white flowers and loquats with hints of wet stone and roasted almonds.

PALATE: Medium bodied offering lovely gala apples, pears, and tangy yuzu characters with a quartz-like minerality, moreish texture and pithy grapefruit phenolics. Long, fine and focussed.

## CELLARING POTENTIAL:

A contemporary Chardonnay, displaying classic Margaret River hallmarks. The 2020 Xanadu is a wine which, while drinking well in its youth, will certainly reward with careful cellaring.

## VINTAGE CONDITIONS

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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 of 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.

Made from entirely estate grown fruit from our Stevens Road and Boodjidup vineyards in the Wallcliffe region of Margaret River

## WINEMAKING

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Made entirely from Gingin clone Chardonnay which was whole bunch pressed followed by 100%-barrel fermentation in select French oak (25% new oak). Wild fermentation was encouraged on all the components, in order to introduce more complexity and personality into the wine. All the individual batches which make up the blend were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation. The final blend was put together in November 2020.

