

2020 XANADU CABERNET SAUVIGNON



VARIETY: Cabernet Sauvignon 89% Malbec 8% Petit Verdot 3%

REGION: Margaret River, W.A.

TECHNICAL: pH: 3.60
Alc.: 14.0% v/v
TA: 6.3 g/L
Free SO₂: 40 ppm
Residual Sugar: 0.4 g/L
VA: 0.39 g/L
Total SO₂: 130 ppm

TASTING NOTES

COLOUR: Deep red with ruby hues.

BOUQUET: The wine displays vibrant, characteristic Cabernet aromas of cassis, mulberries, and blue fruits entwined with hints of mocha, nori and potpourri.

PALATE: Full-bodied yet refined, the generous palate offers a core of inky berry fruits; boysenberry, blackcurrants and Satsuma plums. Dense and well-structured, the palate is layered with these dark fleshy fruit characteristics and ripe tannins which culminate through to a persistent Cabernet finish.

CELLARING POTENTIAL:

Vibrant and robust in its youth, this is a wine which will certainly benefit from further bottle maturation and will cellar comfortably for 5-10 years.

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 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.

Fruit for this wine was predominantly sourced from mature vineyards in the more northern Margaret River subregion of Wilyabrup (51%) along with estate grown fruit from the Wallcliffe subregion (41%), and a portion from a vineyard in Treeton (8%).

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 20% of the components experienced a period of extended maceration on skins before a very gentle pressing.

MLF takes place in a combination of tank and barrel. The wine was matured for 14 months in French oak (40% new barriques) before the blend was assembled prior to bottling.