

2020 XANADU DJL SAUVIGNON BLANC SEMILLON



VARIETY:	82% Sauvignon Blanc	18% Semillon
REGION:	Margaret River, W.A.	
TECHNICAL:	pH: 3.05 Alc.: 12.5% v/v TA: 7.8 g/L Free SO ₂ : 36 ppm	Residual Sugar: 2g/L VA: 0.44 g/L Total SO ₂ : 100 ppm

TASTING NOTES

COLOUR: Pale straw with slight green tinge.

BOUQUET: The beguiling bouquet displays passionfruit and lemon thyme aromas with hints of frangipani/musk and kaffir lime, all framed by the subtle influence of judicious oak handling.

PALATE: The lively palate is medium bodied with a wonderful purity of fruit, offering citrus flavours, guava, lemon thyme and spice. The wine is beautifully structured with a backbone of zesty acidity layered with lovely textural elements. The influence of wild fermentation in barrel has added complexity to this otherwise quintessentially crisp, fruit driven blend.

CELLARING POTENTIAL:

While drinking well in its youth, don't underestimate the potential for more complex styles of SBS such as this to age beautifully with careful cellaring.

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.

All of the fruit for this wine is estate grown on our Boodjidup and Lagan vineyards in the Wallcliffe subregion of Margaret River.

WINEMAKING

The Semillon component (18%) of the blend was crushed, destemmed and chilled before a very gentle pressing, with only free-run juice used. The settled, clean juice was then fermented at 15°C in tank using an aromatic yeast strain. The Sauvignon Blanc component of the blend was whole bunch / berry pressed with the cloudy free-run juice then naturally fermented in French oak using wild yeasts. 40% of the blend was fermented in new barrels before being transferred to older, oak after fermentation. All of the Sauvignon Blanc components were then lees stirred regularly in these seasoned barrels for a further three months adding complexity and texture to the wine before blending with the crisp, clean, tank fermented Semillon.