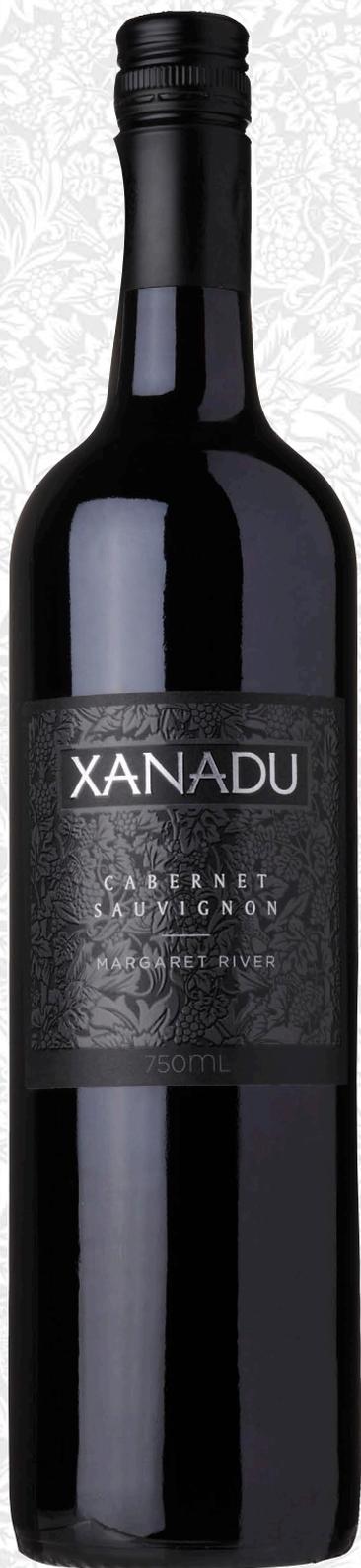




XANADU

MARGARETRIVER

Cabernet Sauvignon 2011



Variety	Cabernet Sauvignon
Region	Margaret River
Technical Details	Alc 14.0% Residual Sugar 0.4g/L Titratable Acidity 6.7 g/L pH 3.66

Tasting Notes

Colour	Deep red with ruby hues
Bouquet	The wine exhibits vibrant, characteristic aromas of cassis, berry fruits, and dark Satsuma plums entwined with hints of bay leaf and spicy, toasty oak.
Palate	The generous palate is packed full of ripe forest fruits, jubey blackcurrant pastilles and chocolate characters. Full bodied, the attractive fleshy fruits fit into a structure supported by supple tannins, a solid acid backbone and a persistent berry fruit 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	The 2011 growing season was initially cool and dry through late winter and early spring, progressing to a warm and dry summer pattern with a minor rain event in January. During the harvest period the fine weather continued with most varieties being picked one to two weeks earlier than normal, with early flavour development allowing the retention of plenty of natural acidity. The fine, warm conditions continued right through to the end of March allowing all red varieties to achieve good physiological ripeness and continuing the dream run of Margaret River vintages in recent years.

30 % of the blend was Estate grown in the Wallcliffe sub-region, while the remaining 70% of the blend was made using fruit selected from mature vineyards from other Margaret River sub-regions, though predominantly Wilyabrup and Yallingup.

Winemaking	<p>Fruit was crushed/destemmed before predominantly small batch fermentation in a combination of static and open fermenters (20% of the components were cold macerated for 3-4 days). Fermentation takes 7-8 days @ 24 – 26o C, during which the cap is managed using a combination of aerative pumping over as well as regular plunging by hand. After fermentation 40% of the components experienced a period of extended maceration on skins before a very gentle pressing.</p> <p>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, and returned to older French barriques for a further 2 months maturation prior to bottling.</p>
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