



XANADU

MARGARETRIVER

# Cabernet Sauvignon 2010



Variety	Cabernet Sauvignon
Region	Margaret River
Technical Details	Alc 14.0% Residual Sugar 0.4g/L Titratable Acidity 6.3 g/L pH 3.49

## Tasting Notes

Colour	Deep red with garnet hues
Bouquet	Dark fruits of the forest, boysenberries and cassis integrated with mocha chocolate, cinnamon and spice
Palate	Full-bodied yet refined, the plush palate offers a core of inky berry fruits; boysenberry, blackcurrants and Satsuma plums all well framed by subtle cedar/spicy oak characters. This dense wine is well structured, with a taught acid backbone layered with dark fleshy fruit characteristics, ripe tannins and a lingering 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 2010 vintage began in mid-February after decent winter rainfall which was followed by a warm, dry growing season with very good flowering and fruit set. Yields were generally above average for most varieties (whites in particular). The weather cooled in March allowing the reds to attain full physiological maturity and tannin ripeness. In summary; 2010 was another excellent season, continuing the dream run of vintages we have had in Margaret River over the last several years.

The subregional composition of the blend is; approximately 42% of the fruit is Estate grown in the Wallcliffe subregion, while the remaining 58% consists of fruit from mature vineyards in the more northern Margaret River subregions (predominantly Wilyabrup and Yallingup).

**Winemaking** 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. 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.