



XANADU

MARGARETRIVER

# CHARDONNAY 2010



<b>Variety</b>	Chardonnay 100%
<b>Region</b>	Margaret River
<b>Technical Details</b>	Alc:13.5% Residual Sugar: 2.1 g/L Titrateable Acidity: 7.7 g/L pH: 3.10

## Tasting Notes

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<b>Colour</b>	Pale straw with green hues
<b>Bouquet</b>	The bouquet of this elegant Chardonnay displays bright citrus and white fleshed stone-fruit characters with underlying hints of smoky oak, roasted hazelnuts and white flowers.
<b>Palate</b>	The palate is full bodied offering white nectarines, figs and zesty lemony flavours. There is a lovely complexity with a nutty, mealy texture derived from lees stirring; the taught mineral acidity combines with the bright fruit to focus the wine perfectly to a dry, persistent finish.
<b>Cellaring Potential</b>	A refined yet powerful Chardonnay, displaying classic Margaret River hallmarks – the 2010 is a wine which while drinking well in its youth will certainly reward with careful cellaring.
<b>Vintage Conditions</b>	<p>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).</p> <p>A brief hot period at the end of February provided some logistical challenges with a frantic pace of harvesting required in order to pick the white varieties in a timely fashion. This ensured the wines retained fragrant, juicy characters with deliciously crunchy natural acidity. The weather cooled in March allowing the reds to attain full physiological maturity and tannin ripeness, and have produced wines which are brimming with varietal expression. In summary; 2010 was another excellent season, continuing the dream run of vintages we have had in Margaret River over the last several years.</p> <p>50 % of the fruit in this blend was Estate Grown on our Xanadu and Stevens Road Vineyards, while the remaining components were sourced from selected Margaret River growers.</p>
<b>Winemaking</b>	The majority of the Gin Gin clone Chardonnay was whole bunch pressed followed by 100% barrel fermentation in select French oak (approx. 30% new oak). Natural fermentation was encouraged on approx. 25% of the blend, in order to introduce more complexity and personality into the wine. All of 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 2010.