



XANADU

MARGARET RIVER

CHARDONNAY 2012

Variety	Chardonnay 100%
Region	Margaret River
Technical Details	Alc:13.5% Residual Sugar: 1.8 g/L Titrateable Acidity: 7.5g/L pH: 3.21

Tasting Notes

Colour	Brilliant, pale straw
Bouquet	The bouquet of this elegant Chardonnay offers white peach, zesty citrus characters and fresh Nashi pears with hints of glacé fruits and roasted almonds.
Palate	The palate is medium bodied and vibrant, offering white fleshed nectarines and grapefruit characters. Lees stirring has added complexity and texture to the fine-boned, mineral structure. The stylish fruit and zesty acid combine to focus the wine perfectly to a crisp, dry, persistent fruit finish.
Cellaring Potential	An elegant and sophisticated Chardonnay, displaying classic Margaret River hallmarks – the 2012 Chardonnay is a wine which while drinking well in its youth will undoubtedly reward with further cellaring.
Vintage Conditions	<p>A mild spring and relatively dry growing season provided good flowering and excellent fruit set. Warm, sometimes hot and dry conditions after Christmas, combined with cool nights, brought vintage forward a couple of weeks earlier than the regional average. Abundant Marri blossom leading up to and during harvest kept bird pressure very low, with many vineyards not even requiring bird nets this season. The warmer weather saw flavour ripening accelerate and many wines were picked earlier than normal in order to retain acidity and fresh aromatics.</p> <p>The fruit was entirely hand harvested from the best vineyards on our Estate; 52% was grown at our Stevens Road vineyard with the remaining 48% coming from our Lagan estate vineyard.</p>
Winemaking	Made entirely from Gin Gin clone Chardonnay which was whole bunch pressed followed by 100% barrel fermentation in select French oak (23% new oak). Wild fermentation was encouraged on 80% 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 2012.