

2014 XANADU RESERVE CHARDONNAY



VARIETY: Chardonnay 100%

REGION: Margaret River, W.A.

TECHNICAL: Alc.: 13.0% v/v
TA: 7.7g/L
Free SO₂: 40 ppm
pH: 3.09

Residual Sugar: 1.1g/L
VA: 0.3g/L
Total SO₂: 128 ppm

TASTING NOTES

COLOUR: Pale straw

BOUQUET: The bouquet of this elegant yet powerful Chardonnay offers pristine fruit aromas of fresh pears, grapefruit and loquats with underlying hints of roasted cashew and beeswax adding complexity.

PALATE: The fine boned palate is medium bodied and tightly coiled, displaying citrus fruits, nashi pears and white fleshed nectarines. Precise and pure, the fruit is complimented with subtle creamy/nougat elements and a lovely taut mineral edge. The intensity of fruit and the bracing acidity combine to provide drive to the wine, focussing it perfectly to a crisp, lingering fruit finish.

CELLARING POTENTIAL:

An elegant Chardonnay displaying classic Margaret River intensity - the 2014 Reserve will most certainly reward with careful cellaring.

VINTAGE CONDITIONS

The 2014 vintage was built on a sound foundation of sub-soil moisture with excellent (above average) rainfall throughout the winter of 2013. The rainfall ceased almost completely from the end of November through to the end of March providing ideal growing conditions. Abundant Marri blossom leading up to, and during, harvest kept bird pressure very low, and yields were average for most varieties (although Chardonnay less so, due to strong to stormy wind conditions experienced at flowering in Spring). In summary; 2014 was yet another excellent season, continuing the dream run of vintages we have had in Margaret River over the last eight years!

100% of the fruit for this Reserve Chardonnay is from our oldest Chardonnay vineyard, the Lagan Estate. The low yielding vineyard produces bunches with characteristic 'hen and chicken' architecture typical of the Gin Gin clone. We encourage natural fermentation on fruit from this vineyard to further emphasize the personality of this wonderful site which is directly adjacent to the winery.

WINEMAKING

All of the fruit was hand-picked and whole bunch pressed followed by 100% barrel fermentation in select French oak (approx. 35% new oak). Fermentation was allowed to occur naturally, with the wild yeasts responsible for the fermentation introducing more complexity and personality into the wine. Barrels were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation. Only the best barrels were selected for the final blend which was put together in November 2014.