

XANADU

MARGARETRIVER

Reserve Chardonnay 2012

Variety	Chardonnay		
Region	Margaret River		
Technical Details	Alc:	13.0%	Free SO ₂ : 41ppm
	Residual Sugar:	1.9 g/L	Total SO ₂ : 113ppm
	Titratable Acidity:	7.3 g/L	VA: 0.32 g/L
	pH:	3.08	

Tasting Notes

Colour	Pale straw.
Bouquet	The bouquet of this elegant yet powerful Chardonnay offers pristine fruit aromas of fresh pears, citrus and nectarines with underlying hints of beeswax, nougat and oyster shell.
Palate	The palate is medium-full bodied and tightly coiled, displaying pears, white fleshed stone fruits and zesty lemony/grapefruit flavours. The crystalline purity of fruit is complimented with a delicious creamy/marshmallow texture derived from lees stirring. Taut, with a lovely minerality, the intense fruit and bright acidity combine to focus the wine perfectly to a crisp, lingering fruit finish.
Cellaring Potential	An intense, sophisticated Chardonnay, displaying classic Margaret River hallmarks – the 2012 Reserve is a well-structured wine which, while drinking well in its youth, will certainly reward with careful cellaring.
Vintage Conditions	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.

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 2012.

