

XANADU
MARGARET RIVER

Xanadu Reserve Chardonnay 2011



Variety	Chardonnay	100%
Region	Margaret River	100%
Technical Details	Alc:	13.3%
	Residual Sugar	1.7g/L
	Titrateable Acidity	8.1 g/L
	pH	3.13

Tasting Notes

Colour	Pale straw
Bouquet	The bouquet of this elegant yet powerful Chardonnay offers fresh pears, beeswax, citrus and white nectarine fruits with underlying hints of oatmeal, nougat and roasted almonds.
Palate	The palate is medium-full bodied and tightly coiled, displaying pears, white fleshed stone fruits and zesty lemony/grapefruit flavours. The wine offers a lovely 'al dente' structure; with a bracing core of acidity providing the backbone, complimented by a creamy/marshmallow texture derived from lees stirring. Taut, yet opulent, 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 2011 Reserve is a well-structured wine which, while drinking well in its youth, will certainly reward with careful cellaring.
Vintage Conditions	<p>The 2011 growing season was initially cool and dry through late winter and early spring, progressing to a warm and dry summer pattern with a minor rain event in January. During the harvest period the fine weather continued with most varieties picked one to two weeks earlier than normal, with early flavour development allowing the retention of plenty of natural acidity. Yields for whites were slightly higher than the previous couple of seasons. The fine, warm conditions continued right through to the end of March allowing all red varieties to achieve good physiological ripeness and continuing the dream run of Margaret River vintages in recent years.</p> <p>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.</p>
Winemaking	All of the fruit was hand-picked and whole bunch pressed followed by 100% barrel fermentation in select French oak (approx. 40% 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 2011.