

**2013**  
**XANADU STEVENS ROAD**  
**CABERNET SAUVIGNON**



VARIETY: Cabernet Sauvignon 100%

REGION: Margaret River

TECHNICAL: Alc.: 14.0% v/v Residual Sugar: 0.6 g/L  
TA: 6.2 g/L VA: 0.56g/L  
Free SO2: 48 ppm Total SO2: 149 ppm  
pH: 3.63

### TASTING NOTES

**COLOUR:** Deep red with garnet hues.

**BOUQUET:** Distinct blackcurrants and satsuma plums with hints of redcurrant, graphite and bay leaf the background.

**PALATE:** The generous yet elegant palate offers wonderful dark forest fruits and blackcurrants. Beautifully structured with a distinct purity, the fruit characters combine with ripe tannins and a savoury undercurrent to culminate in a lingering Cabernet finish.

**CELLARING POTENTIAL:**  
While certainly approachable in its youth, this is a wine which will benefit from further bottle maturation, and will cellar comfortably for 5-10 years.

### VINTAGE CONDITIONS

A relatively wet and windy spring affected flowering and fruit set, with the resulting yields slightly lower than normal. The growing season which followed was warm and dry with sometimes hot conditions around Christmas. Abundant Marri blossom kept bird pressure low early on, although vineyard teams were kept on their toes deterring birds late in the season. The warmer weather in the lead up to harvest saw flavour ripening accelerate with fruit retaining natural acidity and wonderful fresh aromatics. The whites picked at a frenetic pace however the weather cooled significantly during March which resulted in a hiatus in harvesting. The cooler conditions allowed time for the reds to achieve physiological maturity, culminating in great flavour and tannin ripeness when warmer weather returned in April. In summary, 2013 was another great Margaret River vintage.

All of the fruit for this Cabernet Sauvignon is from Block 3 of our Stevens Road Vineyard, which is situated on the Boodjidup Brook about 3km from the winery. Fruit from this mature, low yielding vineyard consistently produces some of our best Cabernet each vintage, which we bottle as a single vineyard wine. Limited to only 200 dozen, the 2013 Stevens Road Cabernet Sauvignon recognises the outstanding quality that this individual vineyard has the ability to produce, and highlights the unique personality of this special site.

### WINEMAKING

This 2.3 tonne parcel of fruit was crushed/destemmed fermentation in several small open fermenters for 7 days @ 24 – 28o C, during which the cap was managed by regular plunging by hand. The wine was gently pressed @ 2 Baume and finished ferment in tank. Once dry, the wine was racked to French barriques (40% new) where it completed MLF. The wine was matured in oak for 16 months before the blend was assembled, prior to bottling.