

**2014**  
**XANADU STEVENS ROAD**  
**CABERNET SAUVIGNON**

VARIETY: Cabernet Sauvignon 100%

REGION: Margaret River

TECHNICAL: Alc.: 14.0% v/v Residual Sugar: 0.5 g/L  
TA: 6.5 g/L VA: 0.5g/L  
Free SO2: 41 ppm Total SO2: 153 ppm  
pH: 3.46



### TASTING NOTES

COLOUR: Deep red.

BOUQUET: Concentrated, dark forest fruits and blackcurrant pastille with hints of bay leaf, graphite and toasty oak in the background.

PALATE: The generous yet elegant palate offers wonderfully fleshy fruit characters; inky Satsuma plums and cassis combine with supple tannins and savoury dark chocolate elements culminating with a distinct purity of fruit, and a lingering Cabernet finish.

### CELLARING POTENTIAL:

Vibrant and robust in its youth, this is a wine which will certainly benefit from further bottle maturation, and will cellar comfortably for 5-10 years.

### VINTAGE CONDITIONS

The 2014 vintage was built on a sound foundation of sub-soil moisture with good (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. In summary; 2014 was yet another excellent season, continuing the dream run of vintages we have had in Margaret River in recent years.

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 280 dozen, the 2014 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 3.1 tonne parcel of fruit was crushed/destemmed fermentation in a small static fermenter for 7 days @ 24 - 28o C, during which the cap was managed by regular aerative pump overs. After ferment the wine experienced an extended maceration, and remained on skins for 28 days into total, before being gently pressed, and racked to French barriques (40% new). The wine was matured in oak for 16 months before the blend was assembled, prior to bottling without any fining.