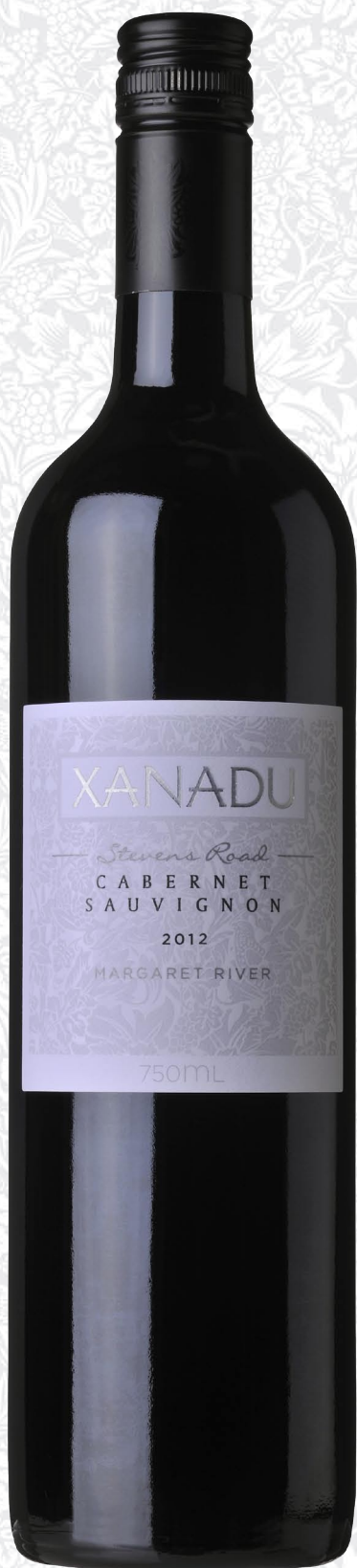




XANADU

MARGARET RIVER

# STEVENS ROAD CABERNET SAUVIGNON 2012



**Variety** Cabernet Sauvignon 100%

**Region** Margaret River

**Technical Details** Alc: 14.0% Residual Sugar: 0.5g/L  
Titratable Acidity: 6.1 g/L pH: 3.47

## 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 wonderful inky fruits such as mulberries, black plums ripe blackcurrants. Beautifully structured with a distinct purity, the fleshy fruits combine with ripe tannins to culminate in 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** 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. No significant rainfall was experienced throughout the harvest, with the fine warm conditions continuing right through to the end of March allowing all red varieties to achieve great flavour and tannin ripeness and continuing the dream run of Margaret River vintages 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 180 dozen, the 2012 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 2.7 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.