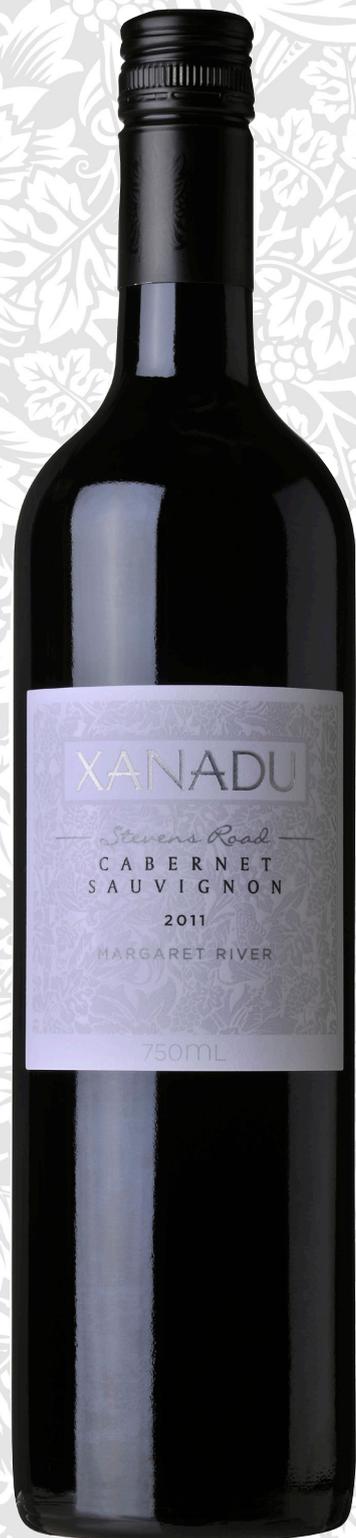


**XANADU**  
MARGARET RIVER

# Xanadu Stevens Road Cabernet Sauvignon 2011



Variety	Cabernet Sauvignon	100%
Region	Margaret River	100%
Technical Details	Alc:	14.0%
	Residual Sugar	0.44g/L
	Titrateable Acidity	6.5 g/L
	pH	3.49
Production	250 cases	

## Tasting Notes

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<b>Colour</b>	Deep red.
<b>Bouquet</b>	Concentrated, dark forest fruits and blackcurrant pastilles with hints of redcurrant, graphite and bay leaf the background.
<b>Palate</b>	The generous yet elegant palate offers a distinct purity of fruit; with cassis, blackcurrants and inky Satsuma plums. The fleshy fruits and velvety tannins combine to culminate in a lingering Cabernet finish.
<b>Cellaring Potential</b>	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.
<b>Vintage Conditions</b>	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 being 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.

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 has consistently produced some of our best Cabernet each vintage. The pedigree of the vineyard deserves recognition in its own right, so much so, that we release it as a 'Single Vineyard' wine. Limited to only 250 dozen, the 2011 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.

<b>Winemaking</b>	This 3.8 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 pumping over (twice daily). The wine experienced a period of extended maceration with a total of 28 days on skins. After a very gentle pressing 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.
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