

XANADU

MARGARETRIVER

Stevens Road 2010 Cabernet Sauvignon

Variety	Cabernet Sauvignon	100%
Region	Margaret River	100%
Technical Details	Alc	13.7%
	Residual Sugar	0.4g/L
	Titrateable Acidity	6.5 g/L
	pH	3.47

Tasting Notes

Colour	Deep red
Bouquet	Concentrated, dark forest fruits and blackcurrant pastille with hints of cedar/spice, 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 black olive elements culminating with a distinct purity of fruit and a lingering Cabernet finish.
Vintage Conditions	<p>The 2010 vintage began in mid-February after decent winter rainfall which was followed by a warm, dry growing season with very good flowering and fruit set. Yields were generally above average for most varieties (whites in particular).</p> <p>The weather cooled in March allowing the reds to attain full physiological maturity and tannin ripeness. In summary; 2010 was another excellent season, continuing the dream run of vintages we have had in Margaret River over the last several years.</p> <p>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.</p> <p>The pedigree of the vineyard deserves recognition in its own right, so much so, that this vintage we have decided to bottle a tiny portion and release it as a 'Single Vineyard' wine. Limited to only 100 dozen, the 2010 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.</p>

Winemaking

Fruit was crushed/destemmed before predominantly small batch of This 3.2 tonne parcel of fruit was crushed/destemmed fermentation in several small open fermenters for 7 days @ 24 – 28oC, 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.

