

**XANADU**

MARGARET RIVER

# Stevens Road Cabernet Sauvignon 2009

<b>Variety</b>	Cabernet Sauvignon 100%	
<b>Region</b>	Margaret River	
<b>Technical Details</b>	Alc: 13.5%	Free SO <sub>2</sub> : 38ppm
	Residual Sugar: 0.4 g/L	Total SO <sub>2</sub> : 160ppm
	Titratable Acidity: 6.4 g/L	VA: 0.47 g/L
	pH: 3.7	

## Tasting Notes

<b>Colour</b>	Deep red.
<b>Bouquet</b>	Concentrated, dark forest fruits and blackcurrant pastille with hints of graphite and toasty oak in the background.
<b>Palate</b>	The generous palate offers wonderfully fleshy fruit characters; inky Satsuma plums and cassis combine with supple tannins and savoury elements culminating in a distinct flavour profile and a lingering spicy 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 2009 Vintage began mid-February after a cool, wet spring and relatively dry, mild summer. The fine conditions through January and February ripening period made for excellent intensity and flavour development in all the white varieties which retained plenty of natural acidity. Fine and warm conditions continued throughout the autumn harvest period (it was in fact the driest April recorded since 1950, yet there were no extreme temperatures experienced). These amazing Indian summer conditions ensured the reds reached their full potential of flavour and tannin ripeness, with wonderfully expressive varietal characteristics.

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 this vintage we have decided to bottle a tiny portion and release it as a 'Single Vineyard' wine. Limited to only 100 dozen, the 2009 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 1.5 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, and given a gentle egg white fining prior to bottling.

