

2015
XANADU STEVENS ROAD
CABERNET SAUVIGNON



VARIETY: Cabernet Sauvignon 100%

REGION: Margaret River, WA

TECHNICAL: Alc.: 14.0% v/v Residual Sugar: 0.5 g/L
TA: 6.2 g/L VA: 0.38 g/L
Free SO2: 38 ppm Total SO2: 131 ppm
pH: 3.40

TASTING NOTES

COLOUR: Deep red.

BOUQUET: Concentrated with wonderful purity of fruit; blueberries and blackcurrant pastilles framed by high quality oak and hints of graphite with licorice and violets in the background.

PALATE: The generous yet elegant palate offers wonderful inky blue fruits, mulberries, black plums and ripe blackcurrants. Beautifully structured and precise, the fleshy fruits combine with supple tannins to culminate into 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 relatively mild, warm Winter resulted in an early budburst to kick-start the growing season. This was followed by some relatively wild Spring weather with wet, windy conditions affecting fruit set and resulting in low yields across most varieties in the region. Beautiful, warm weather returned in Summer which saw flavour ripening accelerate, bringing about our earliest vintage on record. A lack of Marri blossom leading up to and during harvest meant bird pressure was extreme, with netting absolutely vital. The early start to the vintage ensured red varieties were able to be harvested at optimum maturity during the cool finish to the season.

This is the best red wine which we made from the 2015 vintage. All the fruit for this Cabernet Sauvignon is from the bottom of Block 3 at 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 250 dozen, the 2015 Stevens Road Cabernet Sauvignon recognises the outstanding quality that this individual vineyard can produce and also highlights the unique personality of this special site.

WINEMAKING

This 3.5 tonne parcel of fruit was crushed/destemmed and fermented in a small static fermenter at 25°C, during which the cap was managed by regular pump aerative overs. After enjoying a four-week extended maceration on skins the wine was pressed very gently (no more than 0.6 Bar), and then matured in fine French oak (40% new) for 14 months prior to bottling.