

2018  
XANADU DJL  
CABERNET SAUVIGNON



VARIETY: 89% Cabernet Sauvignon 6% Malbec 5% Petit Verdot

REGION: Margaret River, W.A.

TECHNICAL: pH: 3.50  
Alc.: 14.5 % v/v  
TA: 6.5 g/L  
Free SO<sub>2</sub>: 38 ppm  
Residual Sugar: 0.8 g/L  
VA: 0.32 g/L  
Total SO<sub>2</sub>: 112 ppm

### TASTING NOTES

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COLOUR: Deep red with garnet hues.

BOUQUET: Inky forest fruits and mulberries framed by cedary oak and laced with hints of bay leaf and blackcurrant pastilles.

PALATE: A full-bodied Cabernet offering ample depth with plenty of cassis, dark chocolate and blueberry fruit characters. The plush fruit and ripe tannins combine to produce a very complete wine, distinctly Cabernet with a dense structure and a wonderful persistence of fruit.

### CELLARING POTENTIAL:

Vibrant, yet perfectly approachable in its youth, this generous wine will certainly reward with medium-term cellaring.

### VINTAGE CONDITIONS

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The growing season began with good, even budburst after average Winter rainfall. The mild Spring which followed ensured that there was good flowering and fruit set. A moderate start to Summer, with no heat extremes, set up the harvest well. There was an incredible display of Marri blossom (tagged as a once in a generation 'mega-blossom') which meant bird pressure was practically non-existent. A minor rain event occurred in mid-March, which was followed by fine warm conditions which prevailed right through to middle of April allowing all red varieties to achieve great flavour and tannin ripeness. In summary 2018 will be remembered as an outstanding vintage!

Approximately half of the fruit is Estate grown in the Wallcliffe subregion, while the remaining half is made up of fruit sourced from mature grower vineyards in the Margaret River subregions of Wallcliffe, Wilyabrup, and Treeton.

### WINEMAKING

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Fruit was crushed/destemmed before predominantly small batch fermentation in a combination of static and open fermenters. Fermentation takes 6-7 days at 24 – 26°C, during which, the cap is managed using a combination of aerative pumping over, as well as regular plunging by hand. After fermentation 20% of the components experienced a period of extended maceration on skins before a very gentle pressing. MLF is predominantly completed in tank, before the wine is matured for 14 months in French oak (25% new barriques). The blend was assembled, filtered and bottled without any fining.