

# 2018 XANADU CHARDONNAY



VARIETY: 100% Chardonnay  
REGION: Margaret River, W.A.

TECHNICAL: pH: 3.11  
Alc.: 13.0% v/v  
TA: 8.3 g/L  
Free SO<sub>2</sub>: 37 ppm

Residual Sugar: 1.94 g/L  
VA: 0.41 g/L  
Total SO<sub>2</sub>: 128 ppm

## TASTING NOTES

---

COLOUR: Pale straw.

BOUQUET: The bouquet of this elegant, yet powerful Chardonnay offers both detailed purity and complexity. Fresh pear puree white fleshed stone fruits, frangipani and zesty grapefruit with underlying secondary characters of nougat, wafers and mealy notes in the background.

PALATE: The palate is medium bodied and tightly coiled, displaying white peach, pear drop and pithy grapefruit phenolics. The fine boned structure is augmented by a lovely creamy mouthfeel derived from lees stirring. Refined yet complex, the intense fruit and core of acidity combine to focus the wine perfectly to a lingering finish.

## CELLARING POTENTIAL:

A contemporary, sophisticated style of Chardonnay, displaying all the characteristic Margaret River hallmarks whilst showing that power and elegance don't need to be mutually exclusive. This is a wine which, while drinking well in its youth, will certainly reward with careful cellaring over the medium term.

## VINTAGE CONDITIONS

---

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 with white varieties offering great flavour intensity and bright acidity. 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 whilst the whites were harvested. 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!

70% of the 2018 Xanadu Chardonnay is estate grown in the Wallcliffe sub-region while the remaining 30% was sourced from mature grower vineyards from Wilyabrup, Wallcliffe and Karridale.

## WINEMAKING

---

Made entirely from Gingin clone Chardonnay which was whole bunch pressed followed by 100%-barrel fermentation in select French oak (25% new oak). Wild fermentation was encouraged on all the components, in order to introduce more complexity and personality into the wine. All the individual batches which make up the blend were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation. The final blend was put together in November 2018.