

2019
XANADU EXMOOR
SAUVIGNON BLANC SEMILLON



VARIETY:	85% Sauvignon Blanc	15% Semillon
REGION:	Margaret River, W.A.	
TECHNICAL:	pH: 3.11	Residual Sugar: 0.46 g/L
	Alc.: 12.5% v/v	VA: 0.23 g/L
	TA: 7.1 g/L	Total SO ₂ : 116 ppm
	Free SO ₂ : 36 ppm	

TASTING NOTES

COLOUR:	Pale straw with slight green tinge.
BOUQUET:	The vibrant bouquet exhibits delicate citrus and passionfruit characters, with dried herbs and thyme in the background.
PALATE:	Medium bodied, the lively palate offers zesty lemon sorbet flavours combined with passionfruit, green mango and a touch of spice. An easy drinking 'classic' Margaret River wine style with a wonderful purity – fruit driven and refreshing, with a lip-smacking acidity and a crisp, dry finish.
CELLARING POTENTIAL:	A 'drink now' style - best consumed while bright and youthful.

VINTAGE CONDITIONS

The growing season began with a late budburst after a relatively cold Winter with reasonable rainfall. The cool Spring which followed resulted in some uneven flowering and fruit set, and generally lower than average yields. We experienced a significant (and unusual) rain event mid-January which was timely due to the later season, and this was followed by some fine, mild weather to get vintage underway.

There was a complete lack of Marri blossom leading up to and during harvest which meant that bird pressure was extreme! Bird-netting absolutely vital this season. The cooler ripening conditions did result in amazing flavour intensity and acid retention in whites (Chardonnay in particular). There was a minor rain event coupled with high humidity mid-March which presented some challenges requiring careful fruit selection; however, this gave way to some beautiful weather right through till late April. In summary 2019 was a variable season; however, 'pressure makes diamonds' as they say... and the highlights of the 2019 vintage reflect this quote perfectly.

100% of the fruit for this wine is Estate grown in the Wallcliffe subregion of Margaret River.

WINEMAKING

The fruit was crushed, destemmed and chilled before pressing. The settled, clean juice was then fermented at 15°C in stainless steel tanks using aromatic yeast strains to retain fresh varietal characteristics. The final components are then selected and assembled prior to stabilisation and bottling under screw cap closure.