

2016 XANADU EXMOOR SHIRAZ

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

TECHNICAL: pH: 3.52
Alc.: 14.0% v/v
TA: 6.5 g/L
Free SO₂: 38 ppm
Residual Sugar: 0.1 g/L
VA: 0.3g/L
Total SO₂: 116 ppm

TASTING NOTES

COLOUR: Deep red with purple hues.

BOUQUET: Dark boysenberry and floral notes spiced with hints of redskin/licorice strap and subtle toasty oak influences.

PALATE: A full-bodied wine, offering ample depth with plenty of inky ripe forest fruits; blackberries, redcurrants and spice. The juicy fruit and approachable tannins combine to produce a generous wine with a supple structure and a lovely persistence of flavour.

CELLARING POTENTIAL: Perfectly approachable in its youth, this wine will also comfortably cellar for several years.

VINTAGE CONDITIONS

The growing season began with an early budburst after a relatively mild Winter with reasonable rainfall. The beautiful Spring weather which followed which led to good flowering/fruit set and improved yields for most varieties in the region. Fine, warm weather during Summer saw sugar accumulation accelerate quickly in the whites, until a significant rain event mid-January stalled the ripening process until the fine weather returned soon after. While the unusual January rain did present some challenges in the vineyard, it was certainly welcomed by the reds which were just beginning veraison. The warm, dry weather throughout February was fantastic, ensuring the whites achieved flavour ripeness and enabling the reds to attain flavour and tannin ripeness at full physiological maturity.

Fruit for this blend was predominantly Estate grown (85%) on our Boodjudup and Stevens Road vineyards in the Wallcliffe sub-region of Margaret River, complimented by a portion (15%) of fruit from a mature vineyard in Karridale.

WINEMAKING

The fruit was destemmed and then crushed with open rollers to introduce whole berries into the ferment. After fermentation in both static and rotary fermenters, the various batches underwent MLF and 14 months maturation in a selection of fine French oak barriques (25% new oak in total) prior to assembling the blend and bottling.

