

2020  
**XANADU EXMOOR**  
**SAUVIGNON BLANC SEMILLON**



VARIETY:	75% Sauvignon Blanc	25% Semillon
REGION:	Margaret River, W.A.	
TECHNICAL:	pH: 3.09 Alc.: 12.5% v/v TA: 7.8 g/L Free SO <sub>2</sub> : 36 ppm	Residual Sugar: 2.4 g/L VA: 0.37 g/L Total SO <sub>2</sub> : 106 ppm

### TASTING NOTES

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**COLOUR:** Pale straw with slight green tinge.

**BOUQUET:** The vibrant bouquet exhibits passionfruit and fresh lime characters, with hints of dried herbs and floral notes in the background.

**PALATE:** Medium bodied, the zesty palate offers freshly squeezed citrus flavours combined with tropical fruits and a touch of quince. An easy drinking 'classic' Margaret River wine style with wonderful purity – crunchy, fruit driven, lip-smackingly dry with crisp acidity and a clean refreshing finish.

**CELLARING POTENTIAL:**  
A 'drink now' style - best consumed while bright and youthful.

### VINTAGE CONDITIONS

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Average Winter rainfall followed by a warm/dry Spring set up an early start to the growing season. Fruit set was variable, resulting in lower yields across most varieties.

The warm Summer daytime temperatures combined with low yields saw harvest begin very early, at the end of January (one of our earliest ever) and all whites were harvested before the end of February. An incredible display of Marri blossom meant bird pressure was practically non-existent in the first half of vintage, and a short rain event after the white harvest offered some respite setting up the reds perfectly. Warm conditions continued throughout March, with all of the reds being harvested by the first week of April, our earliest ever harvest completion. In summary, 2020 will be remembered as an excellent vintage in Margaret River.

All of the fruit for this wine is estate grown on our Boodjidup and Lagan vineyards in the Wallcliffe subregion of Margaret River.

### WINEMAKING

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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.