

**XANADU**  
MARGARET RIVER

# 2016 XANADU DJL CHARDONNAY

VARIETAL	Chardonnay 100%
REGION	Margaret River
TECHNICAL DETAILS	Alc 13.0% Residual Sugar 1.7 g/L Titratable Acidity 7.9 g/L pH 3.22



## TASTING NOTES

COLOUR	Pale straw.
BOUQUET	The bouquet of this elegant yet powerful Chardonnay offers fresh pears, nectarine, and citrus fruits with underlying hints of nougat, beeswax and Frangipani flowers.
PALATE	The palate is medium-full bodied and tightly coiled, displaying pears, white fleshed stone fruits and zesty lemony/grapefruit flavours. The wine offers a fine boned quartz-like structure complimented by a lovely creamy/marshmallow texture derived from lees stirring. Taut, yet opulent, the intense fruit and bright acidity combine to focus the wine perfectly to a crisp, lingering fruit finish.

## CELLARING POTENTIAL

A modern style of Chardonnay, displaying classic Margaret River hallmarks. The 2016 DJL is a wine which, while drinking well in its youth will certainly reward with careful cellaring.

## 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.

66% of the fruit for this blend is Estate grown in the Wallcliffe sub-region from our Lagan Estate, Boodjidup and Stevens Road Vineyards. The remainder of the blend is sourced from two mature vineyards in the Wilyabrup and Treeton sub-regions of Margaret River.

## WINEMAKING

Made predominantly 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 of 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 2016.