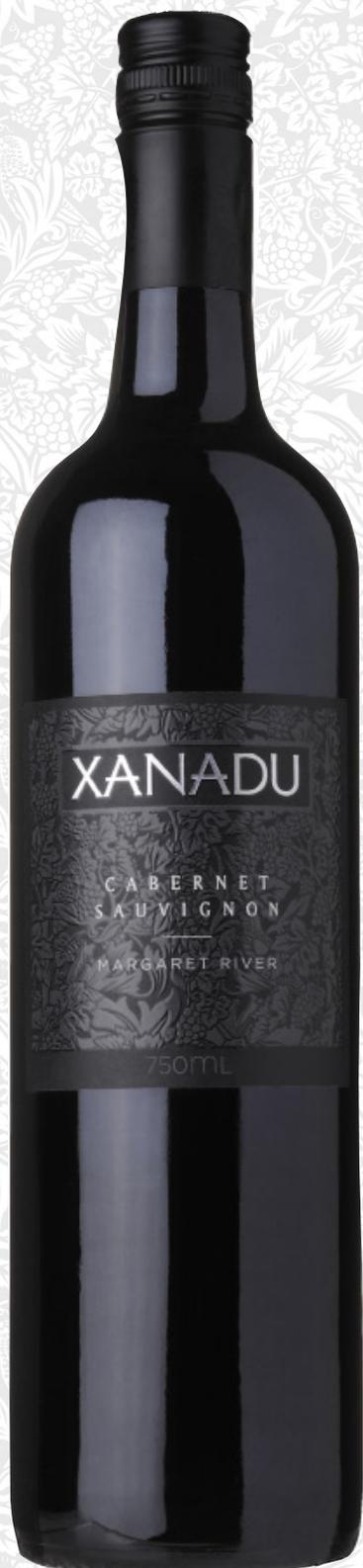




XANADU

MARGARET RIVER

Cabernet Sauvignon 2013



Variety	Cabernet Sauvignon 90% (Malbec 7% Petit Verdot 3%)
Region	Margaret River
Technical Details	Alc 14.0% Residual Sugar 0.5g/L Titratable Acidity 6.4 g/L pH 3.54

Tasting Notes

Colour	Deep red with ruby hues
Bouquet	The wine exhibits vibrant, characteristic aromas of cassis, mulberries, and black plums entwined with hints of bay leaf and mocha.
Palate	The generous palate is full bodied and packed full of inky forest fruits, layered with blackcurrant pastilles and dark chocolate characters. The combination of the dense fruit characters and supple tannins linger through to a persistent Cabernet finish.
Cellaring Potential	Vibrant and robust in its youth, this is a wine which will certainly benefit from further bottle maturation, and will cellar comfortably for 5-10 years.
Vintage Conditions	A relatively wet and windy spring affected flowering and fruit set, with the resulting yields slightly lower than normal. The growing season which followed was warm and dry with sometimes hot conditions around Christmas. Abundant Marri blossom kept bird pressure low early on, although vineyard teams were kept on their toes deterring birds late in the season. The warmer weather in the lead up to harvest saw flavour ripening accelerate with fruit retaining natural acidity and wonderful fresh aromatics. The whites picked at a frenetic pace however the weather cooled significantly during March which resulted in a hiatus in harvesting. The cooler conditions allowed time for the reds to achieve physiological maturity, culminating in great flavour and tannin ripeness when warmer weather returned in April. In summary, 2013 was another great Margaret River vintage!
Winemaking:	Fruit was crushed/destemmed before predominantly small batch fermentation in a combination of static and open fermenter. Fermentation takes 7-8 days @ 24 – 26o C, during which the cap is managed using a combination of aerative pumping over as well as regular plunging by hand. After fermentation about a third of the components experienced a period of extended maceration, being left on skins for 4 weeks before a very gentle pressing. MLF takes place in a combination of tank and barrel. The wine was matured for 14 months in French oak (40% new barriques) before the blend was assembled.