

# 2021 XANADU CIRCA 77 CHARDONNAY



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

TECHNICAL: pH: 3.14  
Alc.: 12.5% v/v  
TA: 7.4 g/L  
Free SO<sub>2</sub>: 38 ppm

Residual Sugar: 1.4 g/L  
VA: 0.44 g/L  
Total SO<sub>2</sub>: 137 ppm

## TASTING NOTES

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COLOUR: Pale straw.

BOUQUET: The bouquet of this elegant, fruit driven Chardonnay offers fresh pears, gala apples, and grapefruit characters with underlying hints of rockmelon and hay. Oak is merely a bystander, yet its subtle influence adds another layer to the fruit aromas.

PALATE: The palate is medium bodied offering pome fruits and zesty citrus flavours with a delicate creamy texture derived from lees stirring. A bright, refreshing wine; crisp and dry, with a lingering fruit finish.

## CELLARING POTENTIAL:

A fresh, fruit driven style of Chardonnay, with oak simply playing a supporting role in the background. The wine is best consumed in its youth however certainly suitable for medium term cellaring.

## VINTAGE CONDITIONS

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We had a great summer leading up to vintage, although a rain event about a week or so before the start of harvest lead to some unusually humid conditions (for Margaret River at least). Careful fruit selection in some vineyards was required as a result of the humidity, despite experiencing good weather during the white harvest.

The end of the whites saw a bit more rain, which was then followed by fine weather for the rest of March setting up the Cabernets nicely. In summary 2021 was a more challenging season than usual, however the extra work in the vineyard ultimately paid dividends with some wonderfully elegant wines being produced as a result.

## WINEMAKING

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All components were pressed without crushing or the use of enzymes, retaining relatively high solids in the juice after settling for 48 hours. 65% of the blend was fermented in predominantly seasoned French oak barriques (only 6% new oak in final blend).

Wild fermentation was encouraged on barrel fermented components, in order to introduce complexity and personality into the wine. 35% of the blend was tank fermented using an aromatic yeast strain; after fermentation the tank is mixed to homogenise the lees throughout the wine before being transferred to old oak for maturation. None of the batches undergo MLF, however all batches which make up the blend were lees stirred throughout a nine-month barrel maturation period, gaining texture throughout the year. The final blend was put together in November 2021.