

2022 XANADU CIRCA 77

# Chardonnay

## TASTING NOTES

**Colour** Pale straw.

**Bouquet** The bouquet of this lively fruit driven Chardonnay offers fresh pears, citrus, and melon characters with underlying hints of freshly cut hay and brioche. Oak sits in the background and has a subtle influence which adds another layer to the fruit aromas.

**Palate** The palate is medium bodied, offering some fleshy white stone fruit flavours and citrus zest combined with subtle hints of nougat. A bright, refreshing wine with a creamy texture derived from lees stirring. A generous and supple chardonnay with a lingering fruit finish.

**Cellaring potential** A bright, fruit driven style of Chardonnay, with subtle and delicate oak influence. The wine is best consumed in its youth however certainly suitable for medium term cellaring.

...generous and supple  
chardonnay with a lingering  
fruit finish.

## VINTAGE CONDITIONS/HARVEST

After a long, and relatively cold and wet winter budburst was later than usual, and about a week or two later than last season. There was still some wet, windy spring weather which affected fruit set. Despite the late start to the season, the fantastic WA summer allowed the growing season to catch up with warm, fine weather and a few of very hot periods. Marri trees had a bumper year for blossom, which always bodes well, distracting birds from away from the fruit (at least for the first half of the season while the blossom lasted).

There was no significant weather pressure experienced at all early in the vintage, in fact the warm weather meant that the whites were harvested at a frenetic pace in order to preserve natural acidity. Yields were relatively low however the fruit quality was excellent with great flavour intensity.

## WINEMAKING

All components were pressed without crushing or the use of enzymes, retaining relatively high solids in the juice after settling for 48 hours. 66% of the blend was fermented in predominantly seasoned French oak barriques (only 3% new oak in final blend). Wild fermentation was encouraged on barrel fermented components, in order to introduce complexity and personality into the wine. 34% of the blend was tank fermented and using an aromatic yeast strain; after fermentation the tank was 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 2022.

## VARIETAL CHARDONNAY

**REGION** WESTERN AUSTRALIA

**TECHNICAL** ALC.: 12.8 % V/V | FREE SO<sub>2</sub>: 35 PPM | PH: 3.10 | TOTAL SO<sub>2</sub>: 136 PPM

TA: 7.0 G/L | VA: 0.33 G/L | RESIDUAL SUGAR: 1.3 G/L

**PRODUCTION** 8,500 CASES



TECHNICAL NOTE

XANADU



@xanaduwines

xanaduwines.com