

# 2023 XANADU CIRCA 77 Chardonnay

## TASTING NOTES

**Colour** Pale straw.

**Bouquet** The bouquet of this fresh, fruit driven Chardonnay displays white peach and pear characters, with underlying hints of grapefruit and hay. Oak only plays a supporting role, 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 light 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.

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## VINTAGE CONDITIONS/HARVEST

The growing season began with a late budburst after a relatively cold winter with reasonable rainfall. The cool, wet spring which followed meant an extended flowering period for early bloomers, but with good fruit-set for most varieties resulting in yields which were generally higher than average. There was a complete lack of Marri blossom leading up to and during harvest which meant that bird pressure was extreme. Bird-netting and monitoring was vital this season!

A very dry, mild summer offered perfect ripening conditions and harvest began mid-February. There wasn't any significant rain to speak of at all throughout the white harvest, and the first of the reds. In summary 2023 was an excellent vintage.

## WINEMAKING

All components were pressed without crushing, retaining relatively high solids in the juice after settling overnight. 75% of the blend was fermented in seasoned French oak barriques (only 5% new oak in final blend), with the remaining 25% tank fermented using an aromatic yeast strain. Wild fermentation was encouraged on barrel fermented components, to introduce complexity and personality into the wine. All the individual barrel fermented batches which make up the blend were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation, gaining texture throughout the year. The final blend was put together in November 2023.

**VARIETAL** CHARDONNAY

**REGION** MARGARET RIVER

**TECHNICAL** ALC.: 12.5 % V/V | FREE SO<sub>2</sub>: 37 PPM | PH: 3.10 | TOTAL SO<sub>2</sub>: 140 PPM

TA: 7.3 G/L | VA: 0.25 G/L | RESIDUAL SUGAR: 0.9 G/L



TECHNICAL NOTE

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