

2020 XANADU CIRCA 77 Shiraz

TASTING NOTES

Colour Deep red with purple hues.

Bouquet Dark boysenberry and floral notes spiced with hints of peppercorn, liquorice strap and subtle toasty oak influences.

Palate A robust, full-bodied wine offering ample depth with plenty of inky ripe forest fruits; blackberries, redcurrants and spice. The juicy fruit and approachable tannins combine to produce a generous wine with a supple structure and a lovely persistence of flavour.

Cellaring potential A Perfectly approachable in its youth, this wine will comfortably cellar for several years.

...robust, full-bodied wine...

VINTAGE CONDITIONS/HARVEST

Average winter rainfall followed by a warm/dry spring set up an early start to the growing season. Fruit set was variable, resulting in lower yields across most varieties.

The warm summer daytime temperatures combined with low yields saw harvest begin very early, at the end of January (one of our earliest ever) and all whites were harvested before the end of February. An incredible display of Marri blossom meant bird pressure was practically non-existent in the first half of vintage, and a short rain event after the white harvest offered some respite setting up the reds perfectly. Warm conditions continued throughout March, with all of the reds being harvested by the first week of April, our earliest ever harvest completion. In summary, 2020 will be remembered as an excellent vintage in Margaret River.

Fruit for this blend was entirely estate grown on our Boodjidup and Stevens Road vineyards in the Wallcliffe sub-region of Margaret River.

WINEMAKING

The fruit was destemmed and then crushed with open rollers to introduce whole berries into the ferment. After fermentation in both static and rotary fermenters, the various batches underwent MLF and 14 months maturation in a selection of fine French oak barriques (25% new oak in total) prior to assembling the blend and bottling. The wine is Sustainable Winegrowing Australia (SWA) certified.

VARIETAL 98% SHIRAZ (VIOGNIER 2%)

REGION MARGARET RIVER, W.A.

TECHNICAL ALC.: 14.5% V/V | FREE SO₂: 38 PPM | PH: 3.45 | TOTAL SO₂: 122PPM

TA: 6.3 G/L | VA: 0.3 G/L | RESIDUAL SUGAR: 0.1 G/L

PRODUCTION 1,100 CASES



TECHNICAL NOTE

XANADU



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