

2019 XANADU DJL SHIRAZ

VARIETY:	100% Shiraz		
REGION:	Margaret River, W.A.		
TECHNICAL:	pH: 3.49		
	Alc.: 14.0 % v/v	Residual Sugar: 0.46 g/L	
	TA: 6.7g/L	VA: 0.32 g/L	
	Free SO ₂ : 38 ppm	Total SO ₂ : 105 ppm	

TASTING NOTES

COLOUR:	Deep red with purple hues.
BOUQUET:	Ripe raspberries, forest fruits and fragrant floral notes laced with hints of peppercorn and mocha chocolate characters, derived from barrel ferment.
PALATE:	A full-bodied, generous wine with plenty of inky fruits; blackberries, redcurrants and spice. The juicy fruits and approachable tannins combine to produce a moreish wine, supple in structure with a wonderful persistence of flavour.
CELLARING POTENTIAL:	Perfectly approachable in its youth, this wine will comfortably cellar over the medium term.

VINTAGE CONDITIONS

The growing season began with a late budburst after a relatively cold Winter with reasonable rainfall. The cool Spring which followed resulted in some uneven flowering and fruit set, and generally lower than average yields. We experienced a significant (and unusual) rain event mid-January which was timely due to the later season, and this was followed by some fine, mild weather to get vintage underway.

There was a complete lack of Marri blossom leading up to and during harvest which meant that bird pressure was extreme! Bird-netting was absolutely vital this season. There was a minor rain event coupled with high humidity mid-March which presented some challenges requiring careful fruit selection with some white varieties; however, this gave way to some beautiful weather right through until late April.

Fruit for this blend was entirely estate grown on our Stevens Road vineyard 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 which was carried out in static fermenters at 25°C for 6 days. There were three core components to the blend, each made using quite different winemaking tech; a third of the blend was pressed early and barrel fermented in entirely new French oak barriques, before maturation in large format, older oak after MLF. A third was fermented with 30% whole bunches included in the ferment (this was also matured in large format older oak). The final third was matured in French oak barriques after pressing. While nearly 40% of the wine enjoyed time in new oak, the majority of this was only for about a month, whereas the total maturation time in oak for all wines was 14 months.

