

XANADU

MARGARET RIVER

RESERVE CABERNET SAUVIGNON 2012



Variety Cabernet Sauvignon 90% (Petit Verdot 5%) (Malbec 5%)

Region Margaret River

Technical Details Alc: 14.5% Residual Sugar: 0.6g/L
Titratable Acidity: 6.3 g/L pH: 3.61

Tasting Notes

Colour Deep red.

Bouquet The perfume is refined and complex, exhibiting vibrant aromas of blackcurrants, ripe mulberries and Satsuma plums. Subtle fragrances of potpourri, nori and spice linger in the background.

Palate The generous palate is full bodied and crammed full of ripe forest fruits, cassis, and dark chocolate characters. Powerful, yet refined in structure, the fleshy fruits are complimented with an ample amount of supple tannins; all culminating together to provide a dense, persistent berry fruit finish.

Cellaring Potential Vibrant and robust in its youth, this is a wine which will certainly benefit from further bottle maturation, and will cellar comfortably for 10 years.

Vintage Conditions A mild spring and relatively dry growing season provided good flowering and excellent fruit set. Warm, sometimes hot and dry conditions after Christmas, combined with cool nights, brought vintage forward a couple of weeks earlier than the regional average. Abundant Marri blossom leading up to and during harvest kept bird pressure very low, with many vineyards not even requiring bird nets this season. The warmer weather saw flavour ripening accelerate and many wines were picked earlier than normal in order to retain acidity and fresh aromatics. No significant rainfall was experienced throughout the harvest, with the fine warm conditions continuing right through to the end of March allowing all red varieties to achieve great flavour and tannin ripeness and continuing the dream run of Margaret River vintages in recent years.

The 2012 Reserve Cabernet has been sourced from the Timber Creek vineyard which is located in the Wilyabrup sub-region of Margaret River. Cabernet Sauvignon from this vineyard has long been the core of our Reserve Cabernet Blends, with the Timber Creek Petit Verdot also a perennial standout bottled as a single vineyard wine in exceptional years.

Winemaking

Fruit was crushed/destemmed before small batch fermentation in a combination of static and open fermenters. Fermentation takes 7-8 days @ 24-26o C, during which the cap is managed using a combination of aerative pumping over as well as regular plunging by hand. The cabernet components experienced a period of extended maceration on skins for 28 days before a very gentle pressing. MLF was carried out in barrel. All of the components were matured for 14 months in French oak barriques before the blend was assembled from a selection of 'best barrels' from each batch (50% new oak). The blend was then returned to older French oak barriques for further 2 months maturation, allowing the components to marry together prior to bottling.