

# 2021 XANADU VINEWORK CHARDONNAY

VARIETY:	100% Chardonnay		
REGION:	Margaret River, W.A.		
TECHNICAL:	pH:	3.05	
	Alc.:	12.5% v/v	Residual Sugar: 1.4 g/L
	TA:	8.0 g/L	VA: 0.38 g/L
	Free SO <sub>2</sub> :	43 ppm	Total SO <sub>2</sub> : 160 ppm

## TASTING NOTES

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COLOUR:	Pale straw.
BOUQUET:	This elegant Chardonnay displays aromas of fresh stone fruits, and citrus fruits with underlying hints of almonds and talc.
PALATE:	The palate is medium bodied offering white fleshed peaches and grapefruit characters with a lovely quartz/wet stone minerality. The delicate fruit is focussed with a mouth-watering saline edge and zesty acidity which lingers on the dry, refreshing finish.
CELLARING POTENTIAL:	A modern, sophisticated style of Chardonnay, displaying classic Margaret River hallmarks. The 2021 Vinework Chardonnay is a wine which, while drinking well in its youth will certainly reward with careful cellaring.

## VINTAGE CONDITIONS

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We had a great summer leading up to vintage, although a rain event about a week or so before the start of harvest lead to some unusually humid conditions (for Margaret River at least). Careful fruit selection in some vineyards was required as a result of the humidity, despite experiencing good weather during the white harvest. The end of the whites saw a bit more rain, which was then followed by fine weather for the rest of March setting up the Cabernets nicely. In summary 2021 was a more challenging season than usual, however the extra work in the vineyard ultimately paid dividends with some wonderfully elegant wines being produced as a result. . . 'Vinework' is indeed an apt label!

Half of the 2021 Vinework Chardonnay was estate grown in the Wallcliffe sub-region, with fruit sourced from our Stevens Road and Boodjidup vineyards. The remaining 50% of fruit was sourced from several mature vineyards from various Margaret River sub-regions.

## WINEMAKING

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Made entirely from Gingin clone, the fruit was whole bunch pressed and was all barrel fermented in select French oak barriques (19% new oak). Wild fermentation was encouraged on all of the components, in order to introduce more complexity and personality into the wine. All of the individual batches which make up the blend were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation. The final blend was put together in November 2021.

