

2018 XANADU DJL CHARDONNAY

VARIETAL: Chardonnay 100%

REGION: Margaret River, W.A.

TECHNICAL: Alc.: 13.0% v/v
pH: 3.17
TA: 8.3 g/L
Residual Sugar: 2.0 g/L

Free SO₂: 38 ppm
Total SO₂: 142 ppm
VA: 0.45 g/L

TASTING NOTES

COLOUR: Pale straw.

BOUQUET: The bouquet of this elegant, yet powerful Chardonnay offers poached pears and grapefruit with underlying hints of nougat and oyster shell.

PALATE: The palate is medium bodied displaying white fleshed stone fruits and zesty citrus flavours. Taut and minerally, complimented by a lovely texture derived from lees stirring whilst in barrel, the bright fruit and crisp acidity combine to focus the wine perfectly to a lingering fruit finish.

CELLARING POTENTIAL:

A contemporary Chardonnay, displaying classic Margaret River hallmarks. The 2018 DJL is a wine which, while drinking well in its youth, will certainly reward with careful cellaring.

VINTAGE CONDITIONS

The growing season began with good, even budburst after average Winter rainfall. The mild Spring which followed ensured that there was good flowering and fruit set. A moderate start to Summer, with no heat extremes, set up the harvest well with white varieties offering great flavour intensity and bright acidity. There was an incredible display of Marri blossom (tagged as a once in a generation 'mega-blossom') which meant bird pressure was practically non-existent whilst the whites were harvested. A minor rain event occurred in mid-March, which was followed by fine warm conditions which prevailed right through to middle of April allowing all red varieties to achieve great flavour and tannin ripeness. In summary 2018 will be remembered as an outstanding vintage!

50% of the 2018 Xanadu DJL Chardonnay is estate grown in the Wallcliffe sub-region while the remaining third was sourced from mature vineyards from Wilyabrup, Treeton and Karridale.

WINEMAKING

Made predominately from Gingin clone Chardonnay which was whole bunch pressed followed by 100% barrel fermentation in select French oak (25% 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 2018.

