Xanadu

Australia - Western Australia - Margaret River



RESERVE CABERNET SAUVIGNON

90% Cabernet Sauvignon, 5% Malbec, 5% Petit Verdot

Production area: Margaret River
Terrain: ghiaioso
Harvest: manual
Vinification: the grapes are crushed and destemmed, followed by a 7-8 day fermentation in static, open containers,
Refinement: for 14 months in French oak (40% new barrels) before blending
Color: deep red with purplish highlights
Fragrance: intense and complex, with ripe mulberries, blackcurrants and black plums, with hints of pot pourri and cedar adding spice in the background
Flavor: full-bodied and rich in dark berries, cassis and chocolate, powerful yet refined in structure, fleshy fruits are framed by fine French oak and complemented by dense, velvety tannins, lingering finish
Alcoholic Grade: 14% vol

XANADU
MARGARET RIVER

Ownership/Founders Rathbone Family / John Lagan
Start of Activity 1997
Vitiviniculture Certified sustainable (SWA)
Hectares 70
Bottles produced 720.000



Xanadu was founded by Dr John Lagan, an Irishman who arrived in Margaret River in 1968. After less than ten years, inspired by the pioneering spirit of the time, Dr Lagan and his wife Eithne planted one of the first vineyards in the region. Their love for Cabernet Sauvignon, however, was the motivation for Darren Rathbone to acquire the property and focus on the quality of the wines produced. Xanadu's winegrowing philosophy is based on in-depth knowledge of the vineyards, soil health for a sustainable future. The goal is to restore soil nutrients, improve biodiversity and ecosystems. Xanadu is a member of Sustainable Winegrowing Australia (SWA) and one of the first wineries in Margaret River to achieve this prestigious certification.