Xanadu

Australia - Western Australia - Margaret River



RESERVE CHARDONNAY

100% Chardonnay

Production area: Margaret River
Terrain: ghiaioso
Harvest: manual
Vinification: the grapes are pressed whole cluster, followed by natural fermentation in French oak barrels (28% new) with wild yeasts
Refinement: 9 months in oak barrels
Color: straw yellow
Fragrance: powerful yet elegant, it displays fresh pear and lemon characters, with underlying notes of toasted cashews and frangipani adding complexity
Flavor: sophisticated, medium-bodied, with a wonderful purity of fruit, with pear puree, grapefruit flavours and an almost crystalline, quartz-like mineral structure, the pure fruit and tangy acid focus the wine towards a crisp, lingering finish
Alcoholic Grade: 13% 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.