

Xanadu

Australia - Western Australia - Margaret River



XANADU
MARGARET RIVER

Ownership/Founders Rathbone Family / John Lagan

Start of Activity 1997

Vitiviniculture Certified sustainable (SWA)

Hectares 70

Bottles produced 720.000

VINEWORK SAUVIGNON BLANC & SEMILLON

66% Sauvignon Blanc, 34% Semillon

Production area: Margaret River

Terrain: ghiaioso

Harvest: manual

Vinification: the grapes are crushed, destemmed and cooled before a very gentle pressing, only a part is pressed whole cluster

Refinement: in tanks at 15°C using an aromatic yeast strain, the other part of the assembly goes into French oak barrels with wild yeasts for 3 months

Color: light straw yellow with slight green tinge

Fragrance: the bewitching bouquet displays aromas of passion fruit and lemon thyme with frangipani/musk and kaffir lime, all framed by the subtle influence of oak

Flavor: lively medium-bodied palate with a wonderful purity of fruit, offering flavours of citrus, guava, lemon thyme and spices, with a backbone of acidity and a beautiful structure, the spontaneous fermentation in barrel has added complexity and weight to this blend

Alcoholic Grade: 13% vol



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.