

# 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.