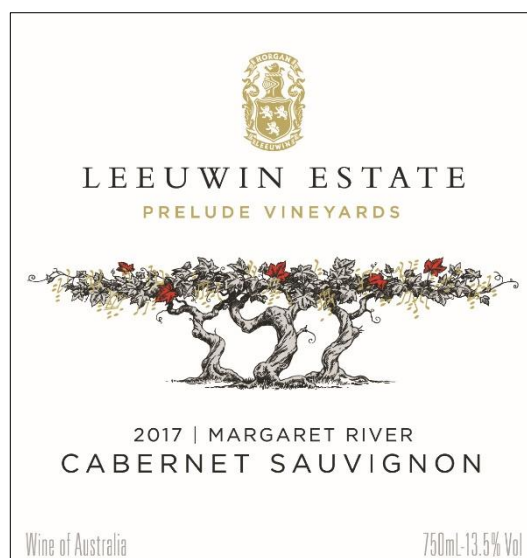


WINE LEEUWIN ESTATE PRELUDE
VINEYARDS CABERNET SAUVIGNON

VINTAGE 2017

% VARIETAL 98% CABERNET SAUVIGNON,
8% MERLOT



THE YEAR

Winter of 2016 was characteristically wet, with August experiencing a recent rainfall record with 228 mm - resulting in a significantly higher than average annual rainfall total. Chardonnay was the first variety to burst in late August, followed by the Riesling and Cabernet through September. Spring was generally milder and experienced slightly more rainfall than average. Flowering in all varieties was delayed 10 days as compared to 2016, with this period generally sunny, resulting in excellent set across most varieties. Summer was mild with few hot days, and veraison occurred 3 weeks later than in 2016. Harvest commenced in the Riesling in the last week of February, followed by Chardonnay and Sauvignon Blanc in the first weeks of March. After early leaf removing across the fruit zone and thinning where necessary, the reds were able to hang well into a rain free April. The slow Autumn ripening allowed Shiraz and Cabernet to develop intense and vibrant fruit flavours with excellent tannin ripeness. A later than usual, but nonetheless excellent vintage.

TASTING NOTES

Bright, lively and fragrant nose with blackcurrants and dark cherries, combining with higher notes of clove, cummin, black cardamon and star anise. Beneath subtle notes of coffee and cocoa lie in the background.

Fine and delicately structured palate featuring boysenberries, blackcurrants and plums. Volume and density through the mid-palate is balanced with a bright mineral acid line, finishing with seamless tannins.

VINIFICATION

After individual berry sorting and cold soaking, fermentation took place in closed and open fermenters at temperatures between 26C to 30C with extraction by pumping over each individual lot up to three times daily. After malolactic fermentation entirely in barrels and nine months of barrel maturation, separate parcels were blended for further maturation in French Bordelaise coopered barriques with seasonal rackings; a third each of new, one year old and two year old. This wine spent twenty months in total in oak.

FINING	Egg white	% NEW OAK	33%
FINAL ALCOHOL	13.5%	TOAST LEVEL	Med/Med Long
FINAL ACID	6.75 G/L	FINAL PH	3.38
BOTTLING DATE	4 Dec 2018 - 6 Dec 2018	RELEASE DATE	April 2020
FILTRATION	Sterile 0.45 micron		

LEEUWIN ESTATE - THE ART OF FINE WINE

Stevens Road, Margaret River, Western Australia
Email: info@leeuwinestate.com.au | Phone: (08) 9430 0000
www.leeuwinestate.com.au