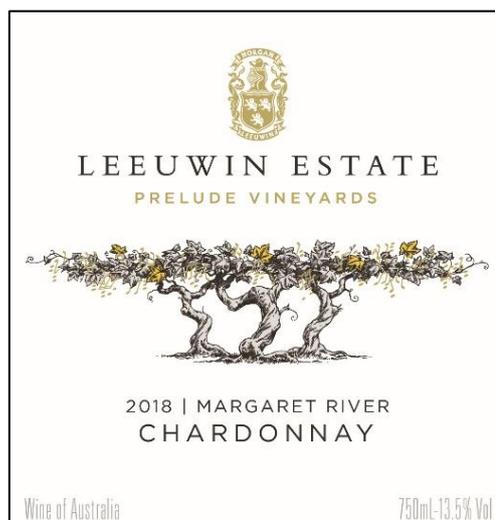


TECHNICAL & TASTING NOTES

WINE PRELUDE VINEYARDS CHARDONNAY

VINTAGE 2018

% VARIETAL 100% CHARDONNAY



THE YEAR

Winter of 2017 was typically wet, with Chardonnay being the first variety to burst in late August, followed by the Riesling and Cabernet through September. Flowering in all varieties was approximately ten days earlier than in vintage 2017, and Chardonnay cap fall was mostly complete by November 13. Spring was met by generally mild conditions, with the usual showery and sunny periods resulting in excellent set across most varieties. Summer was warm with very few hot days, and veraison occurred two weeks earlier than in 2017. 2018 was a spectacular year for flowering of the local Marri trees, which kept birds distracted from the ripening vineyards. Harvest commenced in the Riesling in the middle of February, followed by Chardonnay a week later. An excellent vintage across all varieties.

TASTING NOTES

Heightened floral notes of jasmine, frangipani, chamomile and cardamom meet with the classical pear, lime and lemon fruit spectrum. The nose has energy with delicate complexity. Layers beneath the forefront include subtle oyster shell, brioche, nougat and almond shell.

The palate is finely woven and lively. The clarity of fruit is highlighted with lime curd, pear and pink grapefruit. Throughout, the palate has great shape and texture; layers of cassia, clove and cashew create dimension within the primary fruit core. The structure is held quite tight with a fine acid line and mineral thread.

VINIFICATION

Cool crushed fruit with some skin contact. The juice was settled for 3 days, racked, and underwent fermentation both with inoculated yeast and naturally. 100% of the juice was barrel fermented in French Coopeded barriques, with 40% being new and the lees stirred regularly. After 10 months in barrels, individual parcels were blended, lightly fined, stabilised and bottled.

FINING	Bentonite, PVPP, Skim Milk	FILTRATION	0.45 Qm
FINAL ALCOHOL	13.5%	BARREL MATURATION TIME	10 months
FINAL ACID	7.51 G/L	FINAL PH	3.24
BOTTLING DATE	21 Jan 2018 – 30 Jan 2018	RELEASE DATE	Sept 2019
AVERAGE BRIX	23.0 – 23.5		

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