TECHNICAL & TASTING NOTES

WINE PRELUDE VINEYARDS CHARDONNAY

VINTAGE 2019

% VARIETAL 100% CHARDONNAY



THE YEAR

2019 was another great vintage in the Margaret River region. Winter was met with cold and wet conditions. Rainfall in June and July was lower than average, but significant rainfall in August filled dams on the Estate. The mild early spring conditions delayed flowering by approximately 10 days over much of the vineyard, before the weather improved significantly and warm blue sky days were once again common place. A significant 52mm of rain in late January set up the unirrigated vineyards for a perfect final ripening. Vintage commenced in the last week of February when the crisp and delicate flavours of the Riesling were harvested, before Chardonnay soon after in early March.

TASTING NOTES

Aromatic and expressive nose detailed through a line of pear, grilled lemon and grapefruit. Nougat, brioche, cinnamon, nutmeg, fennel seed, samphire, jalapeno and chamomile sit in the background, providing subtle complexity.

Tightly coiled and woven palate delicately layered with a diligently textured mid palate. There is a salty-brine thread like throughout the palate. Concentrated white nectarine, pear and lemon are the key hallmark primary fruits, subtle toasted hazelnuts underpinned by a finite sherbet acid thread with a mineral acid line.

VINIFICATION

Cool crushed fruit with some skin contact, inclusive of Gin Gin, Davis and Bernard clones. 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 Coopered 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	0.45Qm
FINAL ALCOHOL	13.5%	BARREL MATURATION TIME	10 months
FINAL ACID	7.47 G/L	FINAL PH	3.23
BOTTLING DATE	14 Jan 19 - 17 Jan 19	RELEASE DATE	November 2020
AVERAGE BRIX	23.0 - 23.5		