

# TECHNICAL & TASTING NOTES

**WINE** PRELUDE VINEYARDS CABERNET SAUVIGNON

**VINTAGE** 2018

**% VARIETAL** 90% CABERNET SAUVIGNON, 10% MERLOT

## THE YEAR

Winter of 2017 was typically wet and windy. Chardonnay was the first variety to experience bud 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. Conditions in spring were generally mild, with the usual showery and sunny periods resulting in excellent set across most varieties.

Temperatures throughout summer were warm, with very few hot days. Veraison occurred two weeks earlier than in 2017. 2018 was a spectacular year for flowering of the local Marri trees, which kept birds away from the ripening vineyards. Harvest commenced in the Riesling in the middle of February, followed by Chardonnay a week later and Sauvignon Blanc in the first weeks of March. Shiraz and Cabernet harvest commenced in the last week of March and into the third week of April. After early leaf removing across the fruit zone to let in the sunshine, and thinning of fruit 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.

An excellent vintage with standout varieties being Riesling, Chardonnay, Shiraz and Cabernet Sauvignon.

## TASTING NOTES

Dark concentrated blackcurrants, blueberries and cherries are lifted by lavender and violets. So many layers and features to nose on offer including black cardamom, cocoa, clove, anise, fennel seed and bay leaf. Highly packaged and complete on the nose.

A fine and elegant entry leads to a combination of redcurrants, blueberries and dark cherries. The palate has energy and drive with salivating acid being the foundation. Cedar and cassia notes surround the deep core of fruit, finishing with dusty, graphite-like 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 9 months of barrel maturation, separate parcels were blended for further maturation in French Bordelaise coopered barriques with seasonal rackings – a third each of new, 1 year old and 2 year old. This wine spent 20 months in total in oak.

<b>FINING</b>	Egg white	<b>FILTRATION</b>	Sterile 0.45 Qm
<b>FINAL ALCOHOL</b>	13.5%	<b>BARREL MATURATION TIME</b>	20 months (33% new oak)
<b>FINAL ACID</b>	7.09 G/L	<b>FINAL PH</b>	3.35
<b>BOTTLING DATE</b>	3 Dec – 5 Dec 2019	<b>RELEASE DATE</b>	Not yet released
<b>TOAST LEVEL</b>	Medium and medium long	<b>RRP</b>	

