

# TECHNICAL & TASTING NOTES

**WINE** PRELUDE VINEYARDS CHARDONNAY

**VINTAGE** 2020

**% VARIETAL** 100% CHARDONNAY



## THE YEAR

2020 produced another fabulous vintage, very characteristic of the Margaret River region. Chardonnay was a stand-out varietal with fabulous natural acid and fruit weight

Winter of 2019 yielded typically wet and windy conditions. Chardonnay was the first grape variety to burst in the middle of August, pushed along by a prolonged period of sunny weather in late July.

Summer was generally warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards in the middle of December, significantly earlier than usual, whilst Chardonnay veraison commenced in the last week of December. Chardonnay hand and machine harvests commenced early February and continued over a fortnight as different sites expressed the influences of their terroir on flavour and ripeness.

## TASTING NOTES

Bright, aromatic and varietal cut lime, pear and nectarine. Jasmine and frangipani notes give heightened subtleties to the fruit spectrum. Cashew, almond meal, popcorn, chamomile create a gorgeous centre to the nose.

Vibrant and ethereal palate - great direction with shape and frame. Energetic and lively citrus fruits meets saline acidity. Gentle nuances of hazelnut, and sweet spice add a complementary layer and contour to the palate.

## 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.

<b>FINING</b>	Bentonite, PVPP, skim milk	<b>FILTRATION</b>	0.45µm
<b>FINAL ALCOHOL</b>	13.5%	<b>BARREL MATURATION TIME</b>	10 months
<b>FINAL ACID</b>	7.41 G/L	<b>FINAL PH</b>	3.17
<b>BOTTLING DATE</b>	12 January – 19 January 2021	<b>RELEASE DATE</b>	June 2021
<b>AVERAGE BRIX</b>	23.0 – 23.5	<b>RRP</b>	\$36.50

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