

TECHNICAL & TASTING NOTES

WINE PRELUDE VINEYARDS CHARDONNAY

VINTAGE 2021

% VARIETAL 100% CHARDONNAY



THE YEAR

2021's mild summer vintage produced wines showcasing excellent varietal definition with incredible length and clarity. Chardonnay is a stand out variety with fabulous natural acid and fruit weight.

2020's winter was typically wet and windy with heavy falls in July, August and September, resulting in close to average rainfall. Chardonnay was the first variety to burst in the last week of August, followed by the Riesling and Cabernet through late August and September. Chardonnay cap fall was mostly complete by November 10.

Summer was generally warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards during the final days of December, and Chardonnay veraison commenced in the first week of January. Bird nets went onto the vineyards through early January, however a substantial and prolonged show of Marri blossom in the region kept the birds out of the vineyards until March when its flowering was complete.

Chardonnay hand and machine picks commenced on February 25 and continued over the subsequent two weeks as the different sites expressed the influences of their terroir on flavour and ripeness.

TASTING NOTES

Heightened floral notes of jasmine, lemon blossom and chamomile greet a pure fruit spectrum of cut lime, white peach, pear, nectarine and baby pineapples. Beneath lies nuances of nougat, miso, chalk and cardamom.

The palate is delicately textured with gentle shape and frame. Lemon flesh and grapefruit is clear and evident throughout. Subtle secondary layers elevate dimension and capacity. There are underlying notes of tea leaf and blanched almonds, combining with a saline and phyletic thread.

VINIFICATION

Cool crushed fruit with some skin contact, inclusive of Gin Gin, Davis and Bernard clones. The juice was settled for three 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 ten months in barrels, individual parcels were blended, lightly fined, stabilised and bottled.

FINING	Bentonite, PVPP, skim milk	FILTRATION	0.45µm
FINAL ALCOHOL	13.5%	BARREL MATURATION TIME	10 months
FINAL ACID	7.20 G/L	FINAL PH	3.21
BOTTLING DATE	10 November - 18 November 2021	RELEASE DATE	May 2022
AVERAGE BRIX	23.0 - 23.5	RRP	\$39.50

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