

TECHNICAL & TASTING NOTES

WINE Prelude Vineyards Cabernet Sauvignon

VINTAGE 2021

% VARIETAL 98% Cabernet Sauvignon, 2% Malbec

THE YEAR

2021's mild summer vintage produced wines showcasing excellent varietal definition with incredible length and clarity.

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 warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards during the final days of December, while Chardonnay veraison commenced in the first week of January. Bird nets went onto the vineyards through early January, although 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.

Rain in April, alongside sunny mild days and cool nights allowed the reds to develop beautiful ripe skin tannins, flavour and sugar ripeness. Harvest of the Cabernet Sauvignon and Shiraz began in the final days of March, with the last of the estate fruit picked on April 18.

TASTING NOTES

The nose is energetic, youthful, vibrant, and perfumed. Sage, bay leaf, cumin and dried rosemary are surrounded by a dark core of blackcurrants, cherries, and blueberries. Underlying notes of olive tapenade, dehydrated beetroot, cacao, coffee bean, and anise combine throughout.

The palate has elegance, fragrance, and ethereal acidity, whilst being open and present. Generous black fruits meet savoury spice, subtle oak, and a granitic feel. Iodine and black tea notes weave intensity into the fruit core. The tannins are silky and seamless, with enviable length. A delicate and expressive vintage.

VINIFICATION

After individual berry sorting and cold soaking, fermentation took place in closed and open fermenters at temperatures between 26C and 30C, with extraction by pumping over each individual lot up to three times daily. Following malolactic fermentation entirely in barrels and nine months of barrel maturation, separate parcels were blended for further maturation in French Bordelaise coopered barriques with seasonal rackings: a third each of new, one-year-old and two-year-old barrels. This wine spent twenty months in total in oak.



FINING	Egg white	FILTRATION	Sterile
FINAL ALCOHOL	13.5%	TOAST LEVEL	Medium / Medium Long
FINAL ACID	6.33 G/L	FINAL PH	3.34
BOTTLING DATE	29 November – 1 December 2022	RELEASE DATE	January 2024