

# TECHNICAL & TASTING NOTES

**WINE** PRELUDE VINEYARDS CHARDONNAY

**VINTAGE** 2022

**% VARIETAL** 100% CHARDONNAY



## THE YEAR

2022 provided a fantastic vintage at Leeuwin Estate.

Spring of 2021 was typically wet and windy. September and October's temperatures were milder than usual, delaying shoot growth and flowering dates. Sunny conditions in early-mid November produced a surge in vine growth and a rapid period of vine flowering. Conditions were warm throughout January and February, with the welcome arrival of the sea breeze a daily constant.

There was a substantial showing of Marri blossom around the vineyard and on the capes, so local birds showed little interest in the ripening grapes. Harvest commenced on February 4 with Pinot Noir, followed by the harvest of all whites by March 15.

## TASTING NOTES

An aromatic and perfumed nose, with lemon blossom, chamomile and black tea. Nashi pear, white nectarine, lemon flesh and grapefruit provide the foundation of the fruit spectrum. Subtleties of iodine, graphite, cinnamon, brioche and grilled almonds are neatly packaged together, giving delicate complexity.

The palate is energetic, with concentrated fruits of cut lime, pear, custard apple. A delicately textured and layered mid-palate is defined by natural laced acidity, creating the corridor. Savoury notes and spice work in symmetry, carrying a long finish with gentle talc-like tension.

## 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 Coopersed barriques, with 40% being new and the lees stirred regularly. After 10 months in barrels, individual parcels were blended, lightly fined, stabilized and bottled.

<b>FINING</b>	Bentonite, PVPP & skim milk	<b>FILTRATION</b>	0.45µm
<b>FINAL ALCOHOL</b>	13.5%	<b>AVERAGE BRIX</b>	23.0 - 23.5
<b>FINAL ACID</b>	7.13 G/L	<b>FINAL PH</b>	3.11
<b>BARREL MATURATION</b>	10 months	<b>RELEASE DATE</b>	July 2023
<b>BOTTLING DATE</b>	16 - 23 January 2023		