



Technical Information

Wine: Prelude Vineyards Chardonnay

Vintage: 2015

% Varietal: 100% Chardonnay

The Year: Chardonnay burst in late August into a slightly warmer than average September. While rain fall for spring was significantly lower than average dams filled and overflowed. October storms roughed up Chardonnay shoots on exposed sites, Cabernet buds were at rosette stage and suffered little damage. November was cooler than average with showers and unrelenting cool southerly breezes. Early summer was cooler than average with little rain. Harvest commenced early February, nights were slightly warmer than average but there were no extremely hot days, the sea breeze obvious every afternoon. Riesling harvest began in the second week of February; Chardonnay later the same week, Sauvignon Blanc harvest was late February through into March. Autumn arrived on the first of March, day time temperatures were lower than average, showers and mostly sunny mild conditions prevailed into April. Cabernet and Shiraz bunches hung out in the mild weather developing exquisite deep fruit flavours and full physiological ripeness. Chardonnay and Cabernet Sauvignon yields were significantly lower than average, expressing the stresses sustained in spring 2013. The flowering Marri tree that vineyards rely on to distract the birds failed to flower well this season, there was significant pressure on un-netted vineyards across the region.

Tasting Notes: The nose is bright and concentrated with subtle complexity, featuring lime, golden pear and white peach. Aromatic sweet spices of cinnamon and nutmeg with deeper tones of sesame, cashew and nougat provide depth and layers. Elevated jasmine floral notes enhance the purity and varietal expression. Definitively modern Leeuwin Estate Chardonnay; the palate exudes vibrancy with delicate textures. The intensity of pear, lime and lemon across the palate is threaded with a finite acid spine that is laced with spice and savoury notes, leading to a seamless and elegant finish.

Vinification: Cool crushed fruit with some skin contact. 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 9 months in barrels, individual parcels were blended, fined, cold stabilised and bottled.

Fining: Bentonite and PVPP

Final Alcohol: 14.3%

Final Acid: 6.84 G/L

Average Brix: 23.0 – 23.5

Release Date: 01/08/16

Filtration: 0.45µm

Barrel Maturation Time: 10months

Final PH: 3.15

Bottling Date: 18/01/16 – 22/01/16