



2012 LEEUWIN ESTATE PRELUDE VINEYARDS CHARDONNAY

Review Summary



94 pts “Light straw-green; it is a tribute to the quality of the Art Series Chardonnay that this should be Leeuwin's entry point wine; there is a perfect balance between the grapefruit spectrum and the white peach spectrum, oak a near-invisible net holding the parts together, the length exceptional.”

James Halliday
Australian Wine Companion
2015

92 pts – Editors' Choice “This is remarkably lush and full-bodied, yet remains lively and mouthwatering. Toasted nuts frame ample flavors of grilled pineapple and melon. The success of this wine should be a good indicator that, when released, the 2012 Art Series will be something spectacular.”

Joe Czerwinski
Wine Enthusiast
June 2015

91 pts “Lively and inviting, with vibrant passion fruit and pineapple notes dancing against delicate spices. Finishes with intensity.”

Harvey Steiman
Wine Spectator
April 2015



91 pts “Green-tinged yellow. High-pitched, spice-tinged aromas of dried citrus and orchard fruits, with a touch of anise coming up with aeration. Dry and precise on the palate, offering lively pear and melon flavors and a jolt of bitter lemon pith that adds bite. The iodine-tinged finish shows lingering notes of anise and buttered toast.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2014

90 pts – Very Good+ “This pale yellow colored Chardonnay from Australia opens with a mild pineapple bouquet with notes of pear. On the palate, this wine is medium bodied, slightly acidic and savory. The flavor profile is a tasty mild oak influenced pineapple and pear blend with nicely integrated oak with hints of ripe honeydew and lemon in the background. The finish is dry and its flavors linger nicely. This Chard is food friendly and it would pair well with pan grilled lemon and orange orange roughly.”

Ken Hoggins, KensWineGuide.com
December 4, 2014

