



2014 LEEUWIN ESTATE PRELUDE VINEYARDS CHARDONNAY

Review Summary



94 pts “Cool crushed with some skin contact, then pressed, 100% fermented in French oak (40% new) with a mix of wild and cultured yeasts, matured for 9 months. Most chardonnay vignerons would give their eye teeth to have a wine as good as this as their entry point. Light bright color, and a juicy array of nectarine, white peach and gentle citrus fruit have distracted all attention from the oak. A lovely wine.”

James Halliday
Australian Wine Companion
March 2016

93 pts – Editors’ Choice “The Art Series’ little brother is all grown up and ready to stand on its own as a terrific wine. Toasted hazelnuts accent bold pineapple and ripe citrus flavors in this fullbodied, slightly creamy bottling. It’s complete and complex, with a long, zesty finish.”

Joe Czerwinski
Wine Enthusiast
February 2017

92 pts “Bright ripe melon and other tropical fruits, peaches too. Gently nutty, complex and stylish wine. The palate is richly flavored, and acidity drives weighty Margaret River chardonnay texture.”

Nick Stock
JamesSuckling.com
February 2, 2016



91 pts “Succulent mango and peach flavors are ripe and lush, with spicy details and lemon zest notes on the finish. Intense and lively.”

MaryAnn Worobiec
Wine Spectator
July 2016

90 pts “Bright with saturated flavors of peaches and ginger, this wine buzzes with energy and green spice. Barrel fermented in French oak (40 percent new), this wine is tightly focused, with enough fruit to outlast the wood in the finish. Ready to drink now and over the next several years, it will add spice to grilled marron, Australian freshwater crayfish.”

Joshua Greene
Wine & Spirits Magazine
October 2016

