



2013 LEEUWIN ESTATE PRELUDE VINEYARDS CABERNET SAUVIGNON

WINEMAKER: Tim Lovett
REGION: Margaret River, Western Australia
VARIETALS: Cabernet Sauvignon (91%), Merlot (9%)
MATURATION: 20 months in French oak barriques (30% new)
ANALYSIS: 13.9% alc/vol | TA: 6.83 g/L TA | pH: 3.40

VINTAGE NOTES:

After a typically wet winter spring arrived early. The long, fine breaks created good conditions for vine growth. Summer was warmer than average and the weather cooled in late March allowing more hang time for the red varieties. This produced grapes with a balance of flavor and tannin ripeness. Harvest of the reds occurred over three weeks in April.

WINEMAKING:

Fermentation took place in closed and open fermenters at hot temperatures with extraction by pumping over each individual lot three times daily. After malolactic fermentation entirely in barrels and 20 months of barrel ageing, the different components are blended for ageing in French barriques for a further nine months.

TASTING NOTES:

A lifted, concentrated and layered nose with blackcurrant, red cherry and boysenberry notes. Fragrant violet, clove, anise, cassia bark and black cardamom aromas sit suitably in the background. The palate is vibrant and tightly coiled revealing cassis, cocoa and finely tuned oak notes. Subtle spice, underlying char and roasted coffee bean characters offer delicate complexity. Laced acidity with silky ripe tannins provides both length and balance.

CRITICAL ACCLIAM: Not yet reviewed.

ABOUT LEEUWIN ESTATE:

After an extensive search in 1972 for the most suitable premium viticultural area in Australia, Robert Mondavi singled out the future site of Leeuwin Estate in Margaret River. Thrust into the international spotlight when their 1980 Art Series was awarded Decanter's highest recommendation, the Estate has since performed with stellar consistency, the Horgan family defending their position as one of Australia's leading wineries.

