



## 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** “Green-hued yellow. High-pitched, smoke-tinged orange and yellow apple aromas, along with floral and buttered toast notes. Juicy and expansive on the palate, offering sappy tangerine and pear nectar flavors that pick up a sweet vanilla note with air. Shows repeating smokiness on the finish, which lingers with very good, floral-tinged persistence.”

**Josh Reynolds**  
Vinous  
October 2017



**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**

