



LEEUWIN ESTATE

2005 PRELUDE VINEYARDS CHARDONNAY

Region

Margaret River, Western Australia

Variety

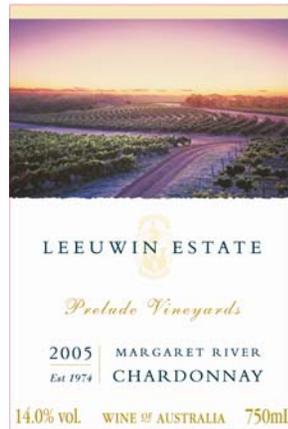
Chardonnay

Maturation

9 months in French oak

Technical Analysis

14.0% alc/vol; 3.36 pH; 6.5g/L



Background

Given the same kid-glove treatment as the Art Series, although here the emphasis is on expressive fruit characters and ripe bold flavors. Designed to drink well soon after release, it's been noted that many other producers would gladly have the Prelude as their flagship, let alone their mid-range wine!

Viticulture

A mild winter and gentle spring winds allowed for good flowering and berry set. The summer was generally dry, warm and clear with few hot days. The cool nights and warm days over the harvest period enabled the development of fabulous fruit varietal characters. Picking of this variety was done at night and at dawn to preserve these delicate flavours.

Winemaking

Cool crushed fruit with some skin contact. The juice was settled for 3 days, racked and inoculated with yeast. 100% of the juice was barrel fermented in French barriques and the lees stirred regularly. After 9 months in barrels the various components were blended, fined, cold stabilized and bottled.

Tasting Notes

Colour is straw with green hues. The wine displays pristine Margaret River Chardonnay fruit, typical of the Leeuwin vineyard. The delicate and well integrated nose displays pungent sweet peach and ripe pear skin and melon flavours which are in harmony with a seamless integration of French oak. These lovely gentle flavours carry over onto the palate which is enhanced with some richness from the lees stirring, providing a creaminess on the palate and pristine peach flavours from the fruit. This wine is showing all the hallmarks of the great Leeuwin Chardonnays, freshness and clean acid with intense fruit flavours which will further develop with time in the bottle.

Additional Notes:

For further information contact
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