



## 2008 LEEUWIN ESTATE PRELUDE VINEYARDS CHARDONNAY

<b>WINEMAKER :</b>	Paul Atwood
<b>REGION :</b>	Margaret River, Western Australia
<b>VARIETALS :</b>	Chardonnay
<b>MATURATION :</b>	10 months in French oak barriques (33% new, 67% 1 yr. old)
<b>ALCOHOL :</b>	14.5% alc/vol

### VINTAGE NOTES :

Excellent winter and early spring rains recharged the soil profile for the dry summer season ahead. Flowering dates for all varieties were about average, conditions were generally fine and mild. Summer was fine, warm and sunny with few hot days. Warm, clear days with cooling afternoon sea breezes continued into March, great conditions for finishing Chardonnay.

### WINEMAKING :

The Chardonnay fruit was cool crushed with some skin contact, then cold settled for 3-days prior to inoculation with yeast. 100% of the juice was barrel fermented in French oak barriques with the lees stirred regularly. After 10 months in barrel, the components were blended, fined, cold stabilized and bottled.

### TASTING NOTES :

The nose displays apple pie, ripe pear, melon and some brioche characters which combine to give intense aromas. The wine is medium to full bodied with ripe pear skin, custard tart with a silky creaminess driven by the purity of the pear and melon fruit. The creaminess gives way to a tight and long acid structure which gives the wine backbone and provides its impeccable length.

### CRITICAL ACCLAIM :

**91 pts** Stephen Tanzer, **90 pts** Robert Parker, **90 pts** Wine Enthusiast

### 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. 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.



## THE FACE OF AUSTRALIAN WINE

EXCLUSIVE US IMPORTER

703 Jefferson Street, Napa, California 94559

Tel (707) 258 9552 or (800) 622 2234 • Fax (707) 258 9577 • [www.oldbridgecellars.com](http://www.oldbridgecellars.com) • [info@oldbridgecellars.com](mailto:info@oldbridgecellars.com)