



## 2016 LEEUWIN ESTATE PRELUDE VINEYARDS CHARDONNAY

### Review Summary



**94 pts** “Leeuwin’s Prelude Chardonnay sees 40 percent new French oak, in contrast to its Art Series line, aged entirely in new barrels. By turning down the intensity, winemaker Phil Hutchison has created a gracious chardonnay that shows the Stevens Road vineyard in a gentle light. That gentleness extends to its texture, supple and silken, and to the pale scents of ginger and yellow flowers. The wine feels substantial, with intensity to its apple and baked-pear flavors—‘it vibrates on my palate,’ one taster said. All the elements of the wine are balanced, so it would probably age; the intention, however, is to present a wine to drink on release, and there’s little reason to resist its seductive beauty.”

**Joshua Greene**  
Wine & Spirits Magazine  
October 2018

**94 pts** “Death, taxes and the quality of Leeuwin Estate chardonnay. This may ‘only’ be the Prelude version but its quality is as clear as a bright blue sky. Pure stone fruit, sweet oak, pear and a cleansing flush of citrus through the finish. It builds, it satisfies and it refreshes. Elegance and power in one.”

**Campbell Mattinson**  
James Halliday’s Australian Wine Companion  
November 2017

**92 pts** “In this vintage of Prelude, the vineyards’ proximity to ocean couldn’t be more apparent. Sea spray, shells and all manner of beachfront smells are at the fore, backed by grapefruit, white spice and gunflint. The palate is salty and slippery. It’s a little austere, the acidity on the lean side and the oak a touch apparent, but pair this with a wide array of dishes, particularly seafood, and it should come alive.”

**Christina Pickard**  
Wine Enthusiast  
February 2019



**91 pts – Very Good+** “This white gold colored Chardonnay from the Leeuwin Estate is very good. It opens with a pineapple and honeydew melon bouquet with a hint of oak. On the palate, this wine is medium bodied, acidic and mouthwatering. The flavor profile is a mild oak influenced lemon and pineapple blend with hints green apple and butter. The finish is dry and it flavors linger and last for quite a while. This Chard would pair well chicken francese.”

**Ken Hoggins**  
**KensWineGuide.com**  
**November 5, 2018**

**90 pts** “A laser beam of toast and spice are welcome warming touches to the precise core of peach and citrus flavors, set on a succulent frame, lingering on the finish.”

**MaryAnn Worobiec**  
**Wine Spectator**  
**November 15, 2018**

**90 pts** “Lots of ripe apple and pineapple character on the nose and palate. Full body, layered and rich. Tangy acidity. A juicy and fruity chardonnay.”

**Nick Stock**  
**JamesSuckling.com**  
**July 17, 2017**