

2017 LEEUWIN ESTATE

PRELUDE VINEYARDS CABERNET SAUVIGNON



WINEMAKER: Tim Lovett
REGION: Margaret River, Western Australia
VARIETALS: Cabernet Sauvignon (91%), Merlot (5%), Malbec (4%)
MATURATION: 20 months in French oak barriques (33% new)
ANALYSIS: 13.5% alc/vol | 6.75 g/L TA | 3.38 pH

VINTAGE: A wetter than average winter was followed by a relatively cool and wet spring. Flowering was 10 days later than in 2016, and generally sunny conditions resulted in excellent set across all varieties. Summer was mild with few hot days. Harvest commenced in the last week of February. A later than usual, but nonetheless excellent vintage.

WINEMAKING: After berry sorting and cold soaking, fermentation took place in closed and open fermenters and each individual lot was pumped over three times daily. Malolactic fermentation was completed in French Bordelaise coopered barriques. After nine months the separate parcels were blended and returned to oak for further maturation. Racking took place seasonally and the wine spent a total of 20 months in oak.

TASTING NOTES: Bright, lively and fragrant nose with blackcurrants and dark cherries, combining with higher notes of clove, cummin, black cardamon and star anise. Beneath subtle notes of coffee and cocoa lie in the background. Fine and delicately structured palate featuring boysenberries, blackcurrants and plums. Volume and density through the mid-palate is balanced with a bright mineral acid line, finishing with seamless tannins.

CRITICAL ACCLAIM: 92 pts JamesSuckling.com

ABOUT LEEUWIN: 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.

