

2018 LEEUWIN ESTATE PRELUDE VINEYARDS CHARDONNAY

Review Summary



96 pts/TOP 100 WINES “Leeuwin Estate has the game sewn up with this entry point wine. It’s so precise, so balanced, so pure. The distinction between fruit and oak is impossible to gauge, the length magical.”

James Halliday
Halliday Wine Companion
March 1, 2020

93 pts “There’s a punchy, confident appeal to this chardonnay, which has a rich peach, lemon-curd and toasted-hazelnut nose with acute freshness and fruit intensity. The palate unfurls plenty of flavorsome, ripe stone-fruit flesh and then zips taut with bracing acidity on the mouthwatering finish. Drink over the next five years.”

Nick Stock
JamesSuckling.com
April 28, 2020

92 pts/EDITORS’ CHOICE “Subtle but distinctive notes of honeydew melon, citrus, buttercup and a lick of spicy, toasty oak lead on the nose. A broad and creamy texture shines on the palate where the stone fruit and melon flavors are lifted by vibrant, citrusy acidity and a saline finish. This is a classic example of modern Aussie Chardonnay that relaxed and approachable.”

Christina Pickard
Wine Enthusiast
October 19, 2020

92 pts “Pale yellow. Vibrant, mineral-driven citrus and orchard fruit aromas pick up floral and tarragon notes with air. Tangy and finely etched, offering Meyer lemon and pear flavors that deepen through the midpalate. Closes long and minerally, with lingering honeysuckle and pear skin notes.”

Josh Reynolds
Vinous
July 15, 2021



91 pts “The 2018 Prelude Vineyards Chardonnay is a multi-clonal blend that spent nine months in oak (30% to 40% new). Hints of caramel accent pineapple and white peach notes in this medium to full-bodied wine, while the plush, ripe, tropical fruit finishes with admirable length.”

Joe Czerwinski
Robert Parker’s The Wine Advocate
January 2020

90 pts “There is good concentration to the Asian pear, green apple, pomelo and citrus flavors of this white, with piercing acidity and equally keen focus. Appealing for the freshness and transparency, and long, lingering finish, with a thread of minerality.”

MaryAnn Worobiec
Wine Spectator
November 15, 2020

90 pts “This very pale straw-colored Chardonnay opens with a fragrant lemon bouquet with a hint of vanilla and cantaloupe. On the palate, this wine is medium bodied with plus acidity and some pleasant zestiness. The flavor profile is a flinty mineral infused lemon and white tea with notes of pineapple. We also detected a hint of banana. The finish is dry and rather refreshing for a Chard.”

Ken Hoggins
Ken’s Wine Guide
July 12, 2020