

2023 LEEUWIN ESTATE

PRELUDE VINEYARDS CHARDONNAY



WINEMAKER: Tim Lovett
REGION: Margaret River, Western Australia
VARIETALS: Chardonnay
MATURATION: 10 months in French oak barriques (40% new)
ANALYSIS: 13.5% alc/vol | 7.35 g/L TA | 3.15 pH

VINTAGE: 2023 was another exceptional Margaret River vintage. A long, warm and sunny summer encouraged the development of wonderfully ripe grape bunches. Winter was typically rainy and windy. A prolonged mid-late Spring was cool, drizzly and cloudy. Summer saw a continuous run of fine warm and sunny days through December to early April. Daytime temperatures were a consistent 26 - 32C degrees. Chardonnay harvest commenced on February 23, continuing through to the first week of March.

WINEMAKING: Cool crushed fruit with some skin contact, inclusive of Gin Gin, Davis and Bernard clones. The juice was settled, racked, and underwent fermentation both with inoculated yeast and naturally. 100% of the juice was barrel fermented with lees stirred regularly. After 10 months in barrels, individual parcels were blended, lightly fined, stabilized and bottled.

TASTING NOTES: A concentrated palate is complete with gentle layers, textures and contours. Finger limes, peach flesh, nashi pear and lemon curd weave throughout harmoniously. Laced minerality, saline notes and iodine tightly coil all elements together. There is subtle tension and focus leading towards the end.

CRITICAL ACCLAIM: 93 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.

