



LEEWIN ESTATE  
PRELUDE VINEYARDS



2014 | MARGARET RIVER  
CABERNET SAUVIGNON

Wine of Australia

750mL - 13.5% Vol

## TECHNICAL INFORMATION

**Wine:** Prelude Vineyards Cabernet Sauvignon  
**Vintage:** 2014  
**% Varietal:** 90% Cabernet Sauvignon, 10% Merlot

**The Year:** Pruning was completed in the middle of a damp September, with above average rainfall. Springs that had been inactive in the landscape for many years were again flowing freely. With the arrival of October and November, weather improved, but intermittent bouts of wind and rain continued between periods of fine and sunny weather. Cabernet Sauvignon cap fall was 100% on November 25th. Veraison was noted in the Chardonnay in the first week of January, and several weeks later in the Cabernet Sauvignon. Harvest of Cabernet Sauvignon began in the last week of March and continued into April.

April developed a distinctly autumnal feel with warm days and cool nights producing physiologically ripe skin and seed tannins in the reds. The cooling influence of the sea breeze was significant this year, with the southerly breeze from the Southern Ocean obvious in the early afternoon on most summer days. Marri trees flowered heavily, resulting in low bird pressure. Excellent vintage conditions for the Margaret River region. A fabulous vintage with excellent weather conditions for developing and maintaining the delicate flavours of the fruit.

**Tasting Notes:** A seductive and perfumed nose with red cherries and Satsuma plums combining with violets, lavender and bay leaf. Beneath, subtle notes of star anise, cinnamon quill and nutmeg offer complexity. Delicate with gentle layers and powdery tannins, the palate has vibrancy, displaying a red fruit spectrum. Bright acidity creates a defined line through the palate. Cracked coffee bean and cacao are present on the mid palate, along with a graphite/mineral thread.

**Vinification:** After individual berry sorting and cold soaking, fermentation took place in closed and open fermenters at temperatures up to 30C with extraction by pumping over each individual lot three times daily. After malolactic fermentation entirely in barrels and 9 months of barrel maturation, separate parcels are blended for further maturation in French Bordelaise coopered barriques with seasonal racking's.

<b>Final Acid:</b>	6.71 G/L	<b>Barrel Maturation Time:</b>	20 months
<b>Final PH:</b>	3.36	<b>Bottling Date:</b>	30 Nov – 1 Dec 15
<b>Final Alcohol %:</b>	13.5%	<b>Release Date:</b>	Not released
<b>% New Oak:</b>	30%		

### THE ART OF FINE WINE

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