



## Technical Information

**Wine:** Prelude Vineyards Chardonnay

**Vintage:** 2022

**% Varietal:** 100% Chardonnay

### The Year:

Spring 2021 was typically wet and windy. September and October were milder than usual delaying shoot growth and flowering dates. In early-mid November sunny conditions produced a surge in vine growth and a rapid period of vine flowering.

December was fine, warm and sunny; with an unusual heat spike just after Christmas. Through January and February conditions were warm, on many days the temperature was in the low 30s, the welcome arrival of the sea breeze a daily constant.

2023 was another big year for Marri blossom around the vineyard and on the capes, local birds showing little interest in the ripening grapes on the vines. Harvest commenced on February 4<sup>th</sup> with Pinot noir. Chardonnay and Riesling harvest both commenced in the last day of February, Chardonnay hand picks during the day and Riesling machine picks at night. A rapid run of picks saw all the estate whites picked by March 15<sup>th</sup>, a flurry of net removal, hand and machine harvests.

After the white harvest nets were moved to the reds to protect them from the birds as the Marri blossom fell away. The end of March saw a little rain, with more at the beginning of April. A classic prolonged warm ripening period ensued, these mild sunny conditions allowed wonderful ripe tannins and flavours to develop in the reds. The Cabernet and Shiraz were harvested through the first 3 weeks of April.

### Tasting Notes:

Aromatic and perfumed with lemon blossom, chamomile and black tea. Nashi pear, white nectarine, lemon flesh and grapefruit are foundation of the fruit spectrum. Subtleties of iodine, graphite, cinnamon, brioche and grilled almonds are neatly packaged together providing delicate complexity.

Energetic with concentrated fruits of cut lime, pear, custard apple. Delicately textured and layered throughout the mid palate, that is defined by natural laced acidity, creating the corridor. Savoury notes and spice work in symmetry, carrying a long finish with gentle talc- like tension.

### Vinification:

Cool crushed fruit with some skin contact, inclusive of Gin Gin, Davis and Bernard clones. The juice was settled for 3 days, racked, and underwent fermentation both with inoculated yeast and naturally. 100% of the juice was barrel fermented in French Coopersed barriques, with 40% being new and the lees stirred regularly. After 10 months in barrels, individual parcels were blended, lightly fined, stabilized and bottled.

**Fining:** Bentonite, PVPP, Skim Milk

**Final Alcohol:** 13.5%

**Final Acid:** 7.13 g/L

**Average Brix:** 23.0 – 23.5

**Release Date:** June 2023

**Filtration:** 0.45µm

**Barrel Maturation Time:** 10months

**Final PH:** 3.11

**Bottling Date:** 16/1/23 – 23/1/23