

TECHNICAL & TASTING NOTES

WINE PRELUDE VINEYARDS CABERNET SAUVIGNON

VINTAGE 2020

% VARIETAL 99% CABERNET SAUVIGNON, 1% MALBEC

THE YEAR

2020 produced another outstanding, characteristic Margaret River vintage. Cabernet Sauvignon was a stand out variety with intense colour, fruit weight and aroma.

Winter of 2019 was typically wet and windy, although overall winter rainfall was lower than average. Chardonnay was the first variety to burst in the middle of August, encouraged by a prolonged period of sunny weather in late July and early August. Budburst was then noted in the Riesling and Cabernet through late August and September.

Summer was generally warm with few hot days. Veraison was first noted in the Estate Pinot Noir vineyards in mid-December, which is significantly earlier than usual. Nets went onto the vineyards through early January, although a good show of Marri blossom in the region kept the birds away from the ripening vines until March, when the Marri flowering was complete.

Harvest commenced in the final week of January, with Pinot Noir being picked for the Estate Brut. Mild, temperate days and cool nights allowed the reds to develop beautiful tannin, flavour and sugar ripeness. Harvest of the Cabernet Sauvignon and Shiraz began in mid-March and the last Estate fruit was picked on April 4.

TASTING NOTES

The nose is defined by vibrancy, fragrance and perfume underlined with violets and lavender. There is a deep and intense rich core of fruit, surrounded by blackcurrants and blueberries. Cassia, bay leaf, dried sage, star anise and cumin offer complexity and layers.

The palate is open with volume and capacity. There are delicate subtle textures within. Again, there is a black core fruit center, unfolding within a mineral and graphite thread. Delicate notes of cedar and grilled almonds are present. Tannins are fine, long and elongated with a tight and vibrant acid frame.

VINIFICATION

After individual berry sorting and cold soaking, fermentation took place in closed and open fermenters at temperatures between 26C to 30C with extraction by pumping over each individual lot up to three times daily. After malolactic fermentation entirely in barrels and 9 months of barrel maturation, separate parcels were blended for further maturation in French Bordelaise coopered barriques with seasonal rackings - a third each of new, 1 year-old and 2 year-old. This wine spent 20 months in total in oak.



FINING	Egg white	FILTRATION	Sterile
FINAL ALCOHOL	13.5%	TOAST LEVEL	Medium/medium long
FINAL ACID	6.85 G/L	FINAL PH	3.38
BOTTLING DATE	23 - 25 November 2021	RELEASE DATE	April 2023

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