

TECHNICAL & TASTING NOTES

WINE Prelude Vineyards Chardonnay

VINTAGE 2023

%VARIETAL 100% Chardonnay



THE YEAR

2023 was another exceptional Margaret River vintage. A long, warm and sunny summer encouraged the development of wonderfully ripe grape bunches.

Winter of 2022 was typically rainy and windy. A prolonged mid-late Spring was cool, drizzly and cloudy. There was a rapid improvement in the weather in the second week November, paving the way for a continuous run of fine warm and sunny days through December to early April.

A sunny fine flowering period ensured, first noted in the Chardonnay and Pinot in early November and complete by November 20. Summer provided a long and perfect run for the ripening grapes, with no heat spikes or thundery rain days. Daytime temperatures were a consistent 26 - 32C degrees. Atypically there was no Marri blossom this summer following the massive bloom in summer 2022. Subsequently, many nets were deployed to protect the harvest from birds. Chardonnay harvest commenced on February 23, continuing through to the first week of March.

TASTING NOTES

There is energy, brightness, and fragrance here. Lime sherbet, pear and burnt lemon unfold effortlessly together. Floral elements are expressed with wattle flowers, frangipani petals and jasmine. Delicate layers of nougat, brioche, macadamia, and chamomile offer sweet yet savoury complexity.

The wine bristles with energy, brightness and fragrance. Lime sherbet, pear and burnt lemon unfold effortlessly. Floral elements are expressed with wattle, frangipani and jasmine. Delicate layers of nougat, brioche, macadamia and chamomile offer sweet, as well as savoury notes. A concentrated palate shows gentle layers, textures and contours whilst finger limes, peach flesh, nashi pear and lemon curd weave harmoniously throughout. Laced minerality, saline notes and iodine elements intertwine, and the finish is defined by fine, gentle acidity.

VINIFICATION

Cool crushed fruit with some skin contact, inclusive of Gin Gin, and UC Davis 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, stabilised and bottled.

FINING	Bentonite, PVPP and skim milk	FILTRATION	0.45 µm
FINAL ALCOHOL	13.5%	AVERAGE BRUX	23.0 – 23.5
FINAL ACID	7.35 G/L	FINAL PH	3.15
BARREL MATURATION	10 months	RELEASE DATE	June 2024
BOTTLING DATE	10 – 16 January 2024		