

TECHNICAL & TASTING NOTES

WINE Prelude Vineyards Cabernet Sauvignon
VINTAGE 2022
% VARIETAL 98% Cabernet Sauvignon, 2% Malbec



THE YEAR

2022 provided a fantastic vintage at Leeuwin Estate.

Spring of 2021 was typically wet and windy. September and October's temperatures were milder than usual, delaying shoot growth and flowering dates. Sunny conditions in early-mid November produced a surge in vine growth and a rapid period of vine flowering. Conditions were warm throughout January and February, with the welcome arrival of the sea breeze a daily constant.

There was a substantial showing of Marri blossom around the vineyard and on the capes, so local birds showed little interest in the ripening grapes. Harvest commenced on February 4 with Pinot Noir, followed by the harvest of all whites by March 15.

Late March and early April saw a small window of rainfall, leading to a classically prolonged warm ripening period for the reds. These mild sunny conditions allowed wonderful ripe tannins and flavours to develop. The Cabernet and Shiraz were harvested through the first 3 weeks of April.

TASTING NOTES

Violets and lavender produce an elevated and aromatic nose, whilst dark brooding fruits of dark cherries, currants and blueberries as provide the foundation. Nestled within, the delicateness of black cardomom, vanilla pod, clove, dried rosemary and anise offer added detail and complexity.

Concentrated and layered on the entry, the palate evolves to a precise and tightly-coiled corridor. An abundance of dark fruits encase the delicate notes of coffee bean, coriander seed and cumin. The finely balanced palate has finesse and elegance, with a mineral and graphite thread. The supple tannins lead to an ethereal finish.

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 a total of 20 months in oak.

FINING	Egg white	FILTRATION	Sterile
FINAL ALCOHOL	13.5%	TOAST LEVEL	Medium/medium long
FINAL ACID	7.12 G/L	FINAL PH	3.35
BOTTLING DATE	27 – 29 November 2023	RELEASE DATE	October 2024