



## Technical Information

**Wine:** Prelude Vineyards Cabernet Merlot

**Vintage:** 2003

**Yield:** 40HI/Ha

**% Varietal:** 84% Cabernet Sauvignon, 16% Merlot

**Picking Dates:** 26/03 – 19/04/03

**Average Brix:** 23.8

**The Year:** A hot December and coolish January suggested early maturing flavours. As a result the grapes reached physiological maturity earlier and we were able to pick most varieties at lower sugar levels than in the past. The season was ideal for producing good quality wine with great depth of fruit.

**Tasting Notes:** The wine displays a deep garnet colour. Lifted aromas of plum, raspberry, cassis and chocolate are complemented by subtle hints of French oak. The palate fulfills the promise shown by the nose and adds delicate flavours of mulberry and vanilla. This approachable, medium bodied wine exhibits lovely balance in the mouth, made complete by the long, fine finish. This wine would be an ideal accompaniment to most meat dishes.

**Vinification:** Fermentation took place in closed fermenters at temperatures up to 30°C, with extraction by pumping over each individual lot. After malolactic fermentation in barrels, and 10 months of barrel ageing, the different components were blended for a further 12 months ageing.

**Type of Oak:** 54% S.M. Allier, 30% S.M. Tronçais, 10% mixed

**Filtration:** 10H + 50H + 0.45  $\mu$ m

**Fining:** Egg White

**% New Oak:** 20%

**Final Alcohol:** 13.0%

**Release Date:** November 2007

**Toast Level:** Medium

**Final Acid:** 6.2 g/l

**Barrel Maturation Time:** 22 Months

**Final PH:** 3.50

**Bottling Date:** February 2005