



## *Technical Information*

**Wine:** Prelude Vineyards Cabernet Merlot  
**Vintage:** 2004  
**Varietal %:** 71% Cabernet Sauvignon, 22% Merlot, 4% Petit Verdot, Other 3%

**The Year:** Winter 2003 was colder and wetter than the previous 3 years. Several frosts allowed the vines to become dormant, resulting in pruning with minimal sap flow. Both budburst and flowering were about a week later than normal. The season comprised a long warm summer with a low incidence of rain during harvest. 2004 was a great year for this variety and consequently this is an outstanding example of this wine.

**Tasting Notes:** The wine displays deep garnet colour. Lifted aromas of plum, raspberry, cassis and chocolate are complemented by subtle hints of black olives and French oak. The palate displays medium to full bodied weight with excellent fruit intensity revealing blackberry, plum and red berry fruits, the palate is very supple and long with velvety fine tannins that drive the fruit intensity along the palate to a very long 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 are blended for ageing in French barriques for a further 12 months..

<b>Type of Oak:</b>	26% New Oak, 67% one and two year old oak	<b>Filtration:</b>	10H + 50H + 0.45 µm
<b>Toast Level:</b>	Medium	<b>Fining:</b>	Egg
<b>Final Acid:</b>	6.0 g/l	<b>% New Oak:</b>	26%
<b>Barrel Maturation Time:</b>	22 months	<b>Final Alcohol:</b>	13.5%
<b>Final PH:</b>	3.46	<b>Acreage:</b>	32.8 Ha
<b>Picking Dates:</b>	21/03 – 16/04/03	<b>Yield:</b>	40HI/Ha
<b>Average Brix:</b>	23.8	<b>Bottling Date:</b>	February 2006
<b>Release Date:</b>	May 2009		