



## Technical Information

**Wine:** Prelude Vineyards Chardonnay  
**Vintage:** 2008  
**Varietal %:** 100%

**The Year:** Excellent winter and early spring rains recharged the soil profile for the dry summer season ahead. Late spring was generally mild and sunny, although a short blast of wild wind, rain and hail in October damaged some of the young shoots. Flowering dates for all varieties were about average, conditions were generally fine and mild. Summer was fine, warm and sunny with few hot days. Warm, clear days' with cooling afternoon sea breezes continued into March, great conditions for finishing Chardonnay.

**Tasting Notes:** The colour is a vibrant brilliant straw with green edges. The bouquet displays rich fresh apple pie, ripe pear, melon and some lovely brioche characters which combine to give intense pristine notes. These pristine notes carry over to the palate, which has been enhanced by lees stirring in barrel for 10 months which has created the creaminess on the palate at the same time protecting the fresh fruit flavours. The wine is medium to full bodied with ripe pear skin, custard tart with a silky creaminess driven by the purity of the pear and melon fruit. The creaminess gives way to a tight and long acid structure which gives the wine backbone and provides the impeccable length. We have managed to again achieve a harmonious balance between the delicate fruit flavours and the specially selected French oak barriques. This wine is showing all the hallmarks of the great Leeuwin Chardonnays, freshness and clean acid with intense fruit flavours as a young wine which will allow the wine flavours to develop in time in the bottle.

**Vinification:** Cool crushed fruit with some skin contact. The juice was settled for 3 days, racked and inoculated with yeast. 100% of the juice was barrel fermented in French Barriques and the lees stirred regularly. After 9 months in barrels the various components were blended, fined, cold stabilized and bottled.

**Picking Date:** 18/02 – 06/03/2008  
**Bottling Date:** 16/02 – 20/02/2009  
**Release Date:** January 2010