

LEEWIN ESTATE

PRELUDE VINEYARDS

MARGARET RIVER

SAUVIGNON BLANC SEMILLON

2008



## Technical Information

**Wine:** Prelude Vineyards Sauvignon Blanc Semillon

**Vintage:** 2008

**% Varietal:** 51% Sauvignon Blanc 49% Semillon

### 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, with a short blast of wild weather in October. Flowering dates for all varieties were about average, with conditions 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, generating excellent conditions for the final development of Sauvignon Blanc and Semillon fruit.

**Tasting Notes:** Colour is pale straw with lime green edges. This wine has a lifted floral lychee rich nose with strong notes of snow peas, cut grass and a lemon lime hint; it is also showing a wonderful flinty edge combining all the characteristics to be found in Leeuwin Estate Sauvignon Blanc fruit. The fresh and zesty palate has the underlying flavours of spicy cool climate berry fruits and cut grass. The green apple and citrus lingering finish is well balanced and clean. 2008 was great year for these two varieties and consequently this is an outstanding example of this blend.

**Vinification:** The grapes were picked, crushed and skin contacted in the presses for about 6 hours. The cold settled juice was racked and inoculated with pure yeast cultures. 39% of the juice was barrel fermented for two months. All the components were blended, fined and cold stabilized prior to bottling.

**Fining:** Bentonite, PVPP

**% New Oak:** Nil

**Final Alcohol:** 12.5%

**Final Acid:** 7.2 g/l

**Final PH:** 3.34

**Bottling Date:** 08 - 11/07/2007

**Filtration:** 2 - 0.45 micron

**Toast Level:** Medium

**Barrel Maturation Time:** 2 months

**Time on Lees:** 2 months

**Lees Stirring:** Nil

**Release Date:** August/September 2008