

TECHNICAL & TASTING NOTES

WINE Prelude Vineyards Cabernet Sauvignon
VINTAGE 2023
% VARIETAL 97% Cabernet Sauvignon, 3% Malbec



THE YEAR

2023 was another exceptional Margaret River vintage. A long, warm and sunny summer encouraged the development of wonderfully ripe grape bunches.

Winter of 2022 was typically rainy and windy. A prolonged mid-late Spring was cool, drizzly and cloudy. There was a rapid improvement in the weather in the second week of November, paving the way for a continuous run of fine warm and sunny days through December to early April.

A sunny and fine weathered flowering period ensured, first noted in the Chardonnay and Pinot in early November and complete by November 20. Summer provided a long and perfect run for the ripening grapes, with no heat spikes or thundery rain days. Daytime temperatures were a consistent 26 - 32C degrees. Atypically, there was no Marri blossom following the immense bloom in summer 2022. Subsequently, many nets were deployed to protect the harvest from birds.

Shiraz and Cabernet were harvested in April with the final grapes picked on April 27.

TASTING NOTES

Blackberry, cherry stone and blackcurrant define the aromatic profile of this classic expression of Margaret River Cabernet Sauvignon. Black pastille, cocoa and dried bay leaves follow fast behind.

Medium weight, fine and well-integrated tannin and oak shape the palate as a core of black fruits drive the wine along with fresh cranberry and cherry undertones. Balanced and elegant in styling, this is an approachable Cabernet that will heartily reward mid-term cellaring as much as it does dinner time drinking.

VINIFICATION

After individual berry sorting and a period of cold soaking, fermentation was carried out in both closed and open fermenters at temperatures of 26–30°C. Extraction was managed through pump-overs, performed up to three times daily for each separate lot.

Following fermentation, malolactic conversion took place entirely in barrel, after which the wine matured for nine months. The individual parcels were then blended and transferred for further maturation into French Bordelaise barriques—comprising one-third new, one-year-old, and two-year-old oak—with seasonal rackings throughout. In total, the wine spent 18 months ageing in oak.

FINING	Egg white	FILTRATION	Sterile
FINAL ALCOHOL	13.5%	TOAST LEVEL	Medium
FINAL ACID	6.90 g/l	FINAL PH	3.29
BARREL MATURATION	18 months	TYPE OF OAK	French
% NEW OAK	30%	RELEASE DATE	January 2026