



2003 LEEUWIN ESTATE PRELUDE VINEYARDS CABERNET MERLOT

WINEMAKER: Paul Atwood
REGION: Margaret River, Western Australia
VARIETALS: Cabernet Sauvignon (84%), Merlot (16%)
MATURATION: 22 months in new and older French oak barriques
ALCOHOL: 13% alc/vol

VINTAGE NOTES:

The 2003 growing season witnessed a hot December followed by a cool January, setting the vines up for a slightly early vintage yet with complex flavors able to develop. As a result, the grapes reached physiological maturity earlier with picking of most varieties at lower sugar levels than in the past. The season was ideal for producing high quality red wines of great flavor depth.

WINEMAKING:

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 aging in French oak barriques, the different components were blended and aged for an additional 12 months.

TASTING NOTES:

The 2003 Prelude Vineyards Cabernet Merlot displays a deep garnet color. Lifted aromas of plum, raspberry, cassis and chocolate are complemented by subtle hints of French oak. The palate fulfils the promise shown by the nose and adds delicate flavors of mulberry and vanilla. This approachable, medium bodied wine exhibits lovely balance in the mouth with a long, fine finish.

CRITICAL ACCLIAM:

2003 vintage - 90pts Stephen Tanzer, 2004 vintage - 90(+?) Stephen Tanzer

ABOUT LEEUWIN ESTATE:

After an extensive search in 1972 for the most suitable premium viticultural area in Australia, Robert Mondavi singled out the future site of Leeuwin Estate in Margaret River. Thrust into the international spotlight when their 1980 Art Series was awarded Decanter's highest recommendation, the Estate has since performed with stellar consistency, the Horgan family defending their position as one of Australia's leading wineries.



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