Leeuwin Estate Prelude Vineyards Cabernet Sauvignon   is a vibrant expression of Margaret River's terroir, blending dark fruits with herbal nuances and fine, structured tannins.

LEEUWIN ESTATE
THE ART OF FINE WINE

95
James
Halliday

Prelude Vineyards Cabernet Sauvignon 2019

Margaret River, Australia

Region and Vineyards

The **Margaret River** region in Western Australia is famed for its cool, maritime climate, ideal for cultivating Cabernet Sauvignon. The **growing season** was marked by a wet winter and cooler spring, delaying budburst and flowering. Late January rain recharged the unirrigated vineyards, allowing the grapes to ripen slowly and evenly through a warm autumn. This careful climate balance resulted in fruit with great depth and concentration, reflecting the regional profile of vibrant acidity and structured tannins.

Leeuwin Estate's vineyards sit on well-draining **gravelly soils** over clay, which lend mineral complexity and finesse to the wine. The cooler climate, moderated by ocean breezes, allows Cabernet Sauvignon to mature gradually, resulting in a wine that expresses Margaret River's refined yet intense character.

Winemaking

The 2019 Prelude Cabernet Sauvignon began with **berry sorting** and a cold soak before fermentation in both open and closed fermenters, with pump-overs three times daily. Malolactic fermentation took place in French oak barriques, enhancing the wine's smooth texture. After **nine months of maturation**, the separate parcels were blended and returned to barrels for a further 11 months, achieving a total of **20 months in oak**.

With **13.5% alcohol**, **6.95 g/L of acidity**, and a **pH of 3.40**, this Cabernet Sauvignon is balanced, vibrant, and built to age gracefully.

Tasting Notes

- **Color**: Deep ruby with purple highlights, showing youthful concentration.
- **Aroma**: Elegant and perfumed, with notes of blackcurrants, cherries, blueberries, bay leaf, sage, and hints of Garam Masala spice.
- **Palate**: Structured with currants, minerals, and bright acidity. Fine-grained tannins provide a textured, lingering finish with subtle spice.

Alcohol :13,50 %

Composition:

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Did You Know?

The Prelude Vineyards collection is designed to introduce wine enthusiasts to Leeuwin Estate's renowned craftsmanship, showcasing carefully selected parcels for their approachability and vibrancy.

Wine Pairing Ideas

- **Grilled Lamb with Rosemary and Garlic**: The herbal notes of rosemary resonate with the wine's sage and bay leaf aromas, while its tannins balance the lamb's richness.
- **Mushroom Stroganoff**: The earthy mushrooms and creamy sauce align with the wine's mineral core, creating a harmonious pairing.
- **Aged Cheddar or Manchego**: The cheese's sharpness enhances the wine's fruit concentration and structured tannins.
- **Herb-Crusted Beef Tenderloin**: The savory herbs and juicy beef harmonize with the wine's dark fruit and spice, enhancing both the dish and the wine's depth.

James Halliday (JH) : 95 Points (2019)

With 2% malbec. Matured for 20 months in French oak (33.3% new). Cabernet and malbec are meant to be together. This is vibrant and intense, layered with cassis and pomegranate, licorice, clove, graphite and nori. The layers are sewn together with threads of saline acidity that create structure within the shape provided by the oak. All things in place here – yet another compelling Prelude release from the team at Leeuwin. Unbelievable value for money.

Wine Enthusiast (WE) : 92 Points (2019)

Ripe yet fresh and approachable, this southern Margaret River wine shows off plump red plum and cherry smudged with savory herbs and spices. There's an undercurrent of toasty, vanilla and chocolate oak. The silky palate comes with tangy red-fruited freshness, tugged by chalky tannins.

James Suckling (JS) : 92 Points (2019)

Bright and fruit-driven with aromas of blackcurrants, mulberries, cherries, licorice and dried herbs. Medium-bodied with lightly chalky tannins and vibrant acidity. Fruity and delicious. Cabernet sauvignon with 2% malbec. Why wait? Drink now.