

B A C C Ō

PRELUDE RED BLEND 2021



IN THE VINEYARD

The early-ripening Malbec grapes are the first to make their way to the cellar. This vineyard is closely monitored in the period leading up to harvest and green bunches are removed to ensure exceptional quality, optimally ripe fruit. The later Cabernet component is similarly managed to ensure that the vine's balance between vigour and yield is perfect; these bunches tend to be small and compact with concentrated, expressive berries.

IN THE CELLAR

All the batches are carefully quality-sorted upon arrival at the cellar: first whole-bunch sorting, followed by destemming and then berry sorting. The grapes were then gently crushed, just to perforate the skins and release some juice. Cold-soaking ensued in stainless steel tanks for approximately five days to extract colour and flavour before alcoholic fermentation. After primary fermentation, the 2021 vintage matured for 20 months in French oak barrels: 20% of the Cabernet Sauvignon fraction in new 225L, the remainder, as well as the Merlot fraction, in second and third-fill barrels. The Malbec was matured in older neutral oak. Once the components are tasted and blended the wine is bottled and matured for a further 12 months.

IN THE BOTTLE

This crimson red wine has an inviting nose of black and red fruit with a hint of spice and cigar box. On the palate these flavours gain more dimension, supported by smooth tannins and integrated oak. Enjoy this versatile blend with ostrich or game meat, strong cheeses and veal carpaccio.

BLEND

77% CABERNET SAUVIGNON
22% MALBEC
1% MERLOT

AWARDS 2020 VINTAGE

- Gilbert and Gaillard International Challenge (93 points)
- Tim Atkin (91 points)
- James Suckling (91 points)
- Investec Trophy wines (91 points)
- The Wine Wizard (91 points)

Alcohol
14%

pH 3.80

TA 5.30 g/l

VA 0.60 g/l

RS 2.20 g/l