

B A C C O

PRELUDE RED BLEND 2019



WINEMAKING

The Prelude Red Blend is made up of four Bordeaux varieties; 43% Malbec, 32% Cabernet Sauvignon, 21% Merlot, 4% Petit Verdot. All the varieties were processed separately due to varying ripening dates. The grapes were handpicked, meticulously hand sorted, destemmed and gently crushed in to varying fermentation vessels.

Alcoholic fermentation followed 5-day cold maceration to ensure optimal extraction of all the varieties. The varieties were all fermented separately, pressed and transferred into 225L French oak barrels, of which 30% of the French oak was new with the remaining 70% being 2nd, 3rd and 4th fill French oak barrels. The wines matured separately in barrel for 6 months before blending. Once the final blend was complete, the wine was transferred back to barrel as a blend to mature for a further 6 months before being bottled.

TASTING NOTE

Wine is dark in colour with a vibrant red rim. On the nose the wine is feminine, with soft red fruit flavours of raspberries, cherry preserve and rose petal. Soft tannins and well balanced oak integrates well with the acidity.

BLEND

43% Malbec, 32% Cabernet Sauvignon, 21% Merlot, 4% Petit Verdot.

Alcohol
14.5%

pH 3.81

TA 4.8g/l

VA 0.63g/l

RS 3.0g/l