

LEEWIN ESTATE PRELUDE VINEYARDS CHARDONNAY 2023

Award badge and or type underneath

\$49.99

Award badge

Product image

Product Code:	6395	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	Western Australia	Volume:	750ml
Sub Region:	Margaret River	Alcohol:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



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TASTING NOTES

Winery notes (2023 Vintage)

"Nashi pears and white peaches greet the nose, amidst aromas of fresh nougat and figs. The palate is characterised by white nectarines and pears. Oatmeal and subtle oak lie in the background, with all components brought together with a taut and refreshing acid line. Prelude Vineyards wines are made from fruit producing the most readily expressive wines, with the objective that they will drink well soon after release. Whilst still retaining ageing potential they impart typical Margaret River impact and character. The Prelude label celebrates Leeuwin's association with the musical arts through the staging of the annual Leeuwin Concert Series."

95/100 Gary Walsh, The Wine Front, May 2024 (2023 Vintage)

"It's the best Prelude I can remember tasting, I'll say that much straight off. A little struck match, very spicy (some pepper and cinnamon), bright citrus and green pear, hazelnut, fine flinty grip, with a cool finish of excellent length. Fine-boned, but delivers just enough flavor. I was so taken by its balance and charm. Superb drinking."

94/100 Erin Larkin, RobertParker.com, Wine Advocate, March 2025 (2023 Vintage)

"The 2023 Prelude Vineyards Chardonnay hails from a mild, dry and excellent-quality Chardonnay vintage in Margaret River. The wine manages purity of fruit and persistence across the palate into the long finish. For those who admire clarity of acidity, length of flavor and weightless power on the palate, this wine will bring much joy. There are notes of pink grapefruit, lime, pear, saffron, fresh-picked curry leaf and brine. Sealed under screw cap. I feel I may be saying this quite often in the tranche of 2023 Chardonnay releases region-wide: this is the best release of this wine to date."

VINO FINO

Explore a World of Wine

94/100 Ken Gargett, WinePilot.com, November 2024 (2023 Vintage)

"It has been said many times that there are plenty of wineries – from Margaret River and elsewhere – which would love to have a wine of the quality of Leeuwin's Prelude as their flagship Chardy. Perhaps especially so in this vintage where the wine really is stellar. Fermentation was with a mix of cultured and wild yeasts, with full barrel fermentation in French oak, with 40% of that new, followed by ten months maturation. A gleaming yellow, the nose is exhibiting notes of stone fruits, peaches, a hint of cashews and oatmeal, and lemon touches. There is a gentle oak influence, the handling of which is the same standard we see with the Art Series, as well as exemplary balance and fine grip. The texture is alluringly supple and there is very good length. Flagship quality indeed. Drink now and for six to seven years – this is seriously good value."

94/100 Ray Jordan, rayjordanwine.com.au, Western Australia Wine Review 2026 (2023 Vintage)

"There would be a lot of wineries who would love to have this as their top chardonnay. But of course, Leeuwin has that little matter of Art Series above it. This really is one of the best and most complete of this line. Seems to have struck a nice balance between the early more opulent styles and some of the later leaner styles. The vintage has helped but the fruit is so pretty with typical cashew, light grapefruit and a little lemon character supported by such exquisitely applied oak. Very good."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch

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