

S K I P S T O N E

2021 PREFACE PROPRIETARY RED

Winemaking Team

Laura Jones - Winemaker

Philippe Melka – Consulting Winemaker

Varietal Composition

58% Cabernet Sauvignon, 24% Malbec, 12% Merlot, 6% Cabernet Franc

Vintage Notes

Our highly anticipated 2021s are structured, energetic, and concentrated wines with perfectly integrated fine-grain tannin. The season's dry conditions were complemented by moderately warm days and cool nights, culminating in a sensational harvest with small berries, even ripening, and exceptional quality.

Winemaking regime

Skipstone hand-sorted then precision optical sorted berry by berry the grapes from our estate. Each of the 12 lots that comprised the final blend of this wine were fermented and left on the skins for an average of 22 days prior to pressing. The wine was aged for 19 months in 31% new French oak barrels prior to being bottled unfined and unfiltered.

393 cases produced

The 2021 Preface opens with captivating aromas of crushed blackberries, crème de cassis, and black fig entwined with hints of blood orange zest, lavender, and hibiscus tea. The lush palate envelopes the senses with layers of black cherries, plum preserves, espresso, dried leaves, and exotic spices. Accessible in its youth, this full-bodied wine showcases a beautifully crafted structure that expands on the mid-palate and finishes long with silky tannins.

Enjoy today with a brief decant. Best from 2024 to 2031.

