



LEEWIN ESTATE

THE ART OF FINE WINE

2013 Art Series Chardonnay

Variety: 100% Chardonnay

Alcohol %: 13.5%

Average Brix: 23.5

Oak Maturation: 11 months (100% new oak)

Final pH: 3.11

Final Acid: 7.15 g/l

Harvest Date: 13.02.2013 - 28.02.2013

Bottling Date: 11.08.2014

Release Date: 01.03.2016

Cellaring Potential: 15 years



TASTING NOTE

A concentrated and vibrant aroma, highlighted by lime curd, juicy pears and lemon flesh in the foreground. Beneath lies subtle complexities of cinnamon quill, black cardamom, amongst toasted hazelnuts and pecans. An open, textural and layered entry continues to a youthful and fine palate with laced acidity and a seamless finish. Cut limes, pears and white peach dominate the palate, woven with savoury almonds, sweet spice and seamless elegant length.

THE YEAR

An exceptional quality Chardonnay vintage for Leeuwin Estate. Winter was characterized by south westerly fronts sweeping showery rain into Margaret River from the Indian Ocean. Chardonnay vines began to burst in late August. In early spring the usual showery days were followed by long fine breaks resulting in good conditions for Chardonnay vine growth. Summer was warmer than average, with veraison in Chardonnay in the first week of January. Harvest began in the Riesling in middle of February and proceeded quickly through the Chardonnay. Whites were harvested by the end of the first week in March, they are typically crisp, with line and varietal focus. The quality of the Chardonnay fruit was exceptional.

VINIFICATION

Cool de-stemmed fruit with some skin contact. The juice was settled for three days, racked with some ferments, left to naturally ferment, and some was inoculated with yeast. The juice was 100% barrel fermented in new French oak barriques with regular lees stirring. After 11 months in barrel the various components were blended, fined, cold stabilized and bottled.