



CHRISTOPHER PYETT

*Art Series*

LEEUWIN ESTATE

2013

MARGARET RIVER

CABERNET SAUVIGNON

13.5% vol WINE OF AUSTRALIA 750mL

## Technical Information

**Wine:** Art Series Cabernet Sauvignon  
**Vintage:** 2013  
**% Varietal:** 96% Cabernet Sauvignon, 4% Malbec

**The Year:** A great year for Cabernet Sauvignon from Leeuwin Estate. Winter was characterized by southwesterly fronts sweeping showery rain into Margaret River from the Indian Ocean. In early spring the usual showery days were followed by long fine breaks, good conditions for vine growth. In very late spring there was 3 days of strong northwest to southwest winds associated with rain and hail. This weather system produced smaller and looser bunches in the late flowering varieties including Cabernet. Summer was warmer than average and harvest began in the Riesling in middle of February. After the white pick the March weather began to cool to below average allowing the reds to hangout in the vineyard. The hang time produced red grapes with a balance of flavour and tannin ripeness. Harvest of the reds occurred over three weeks, individual parcels of fruit taken to winery when perfect. 2013 was another great year for Marri blossom, it was not until early April that the flowers began to fall, attracting the Silvereyes (local bird) away from the grapes.

**Tasting Notes:** A dark and dense aromas of blue and blackberries dominate the nose, complimented by a lifted and fragrant aromatic profile. Perfumed violets amongst black cardamom, olive, anise, cloves and bay leaf provide subtle and classical layers. The palate has concentration, depth and poise set with a blackberry, cherry and mulberry fruit spectrum. Layers and contours unfold into cassia, cocoa and coffee beans through the mid palate. There is vibrancy and seamless structure with a finely laced acid line and gravelly tannins.

**Vinification:** After individual berry sorting and cold soaking, fermentation took place in closed and open fermenters at temperatures up to 30C with extraction by pumping over each individual lot three times daily. After malolactic fermentation entirely in barrels and nine months of barrel ageing, separate parcels are blended for further maturation in French Bordelaise coopered barriques with seasonal rackings. This wine spent 23 months in total in oak.

**% New Oak:** 50% New  
**Final Alcohol:** 13.5%  
**Release Date:** May 2017

**Toast Level:** Medium, medium plus  
**Barrel Maturation Time:** 23 months