



Art Series  
LEEWIN ESTATE  
2014  
MARGARET RIVER  
CHARDONNAY  
13.5% vol    WINE OF AUSTRALIA    750mL

## Technical Information

**Wine:** Leeuwin Estate Art Series Chardonnay

**Vintage:** 2014

**Varietal:** 100% Chardonnay

**The Year:** Rainfall was above average, dams filled and the Boodjidup Brook flowed strongly. Chardonnay bud burst was almost complete by the end of August. Early spring was windy, rainy and cool. Weather improved in October and November, with bouts of wind and rain between periods of fine and sunny weather, leading into a fabulous vintage with excellent weather conditions for developing and maintaining the delicate flavours of the white fruit. Chardonnay cap fall was 100% on November 11<sup>th</sup>. December was generally fine and warm. Veraison was noted in the Chardonnay in the first week of January and the Chardonnay harvest commenced in the middle of February. January was warm, with slightly above average daytime temperatures; February in contrast had slightly cooler than average daytime temperatures; then March slightly warmer again but with cooler nights. April developed a distinctly autumnal feel with warm days and cool nights, producing physiologically ripe skin and seed tannins in the reds. The cooling influence of the sea breeze was significant this year, with the southerly breeze from the Southern Ocean apparent in the early afternoon most days throughout summer. Marri trees (*Corymbia calophylla*) flowered heavily again this year and bird pressure was low through February and March.

**Tasting Note:** A pristine and lifted nose highlighted by Nashi pears, limes, white peach and fig. The primary fruits are complimented by nutmeg, cinnamon, almonds and sesame, creating subtle complexity. The palate has concentration with clarity and purity of fruit flavours. Introductory grapefruit and pear characteristics lead to a delicately textured, layered and woven palate with nougat, anise and cashews present. The immense length of the palate, characteristic of Art Series Chardonnay, is balanced with a fine acid line and mineral finish.

**Vinification:** Cool destemmed fruit with some skin contact. The juice was settled for 3 days, racked and inoculated with yeast. 100% of the juice was barrel fermented in new French oak barriques and the lees stirred regularly. After 11 months in barrels the various components were blended, fined, cold stabilized and bottled.

**% New Oak:** 100%

**Final Alcohol:** 13.5%

**% Malo Lactic Fermentation:** Nil

**Toast Level:** Light - Medium

**Barrel Maturation Time:** 11 months

**Release Date:** May 2017