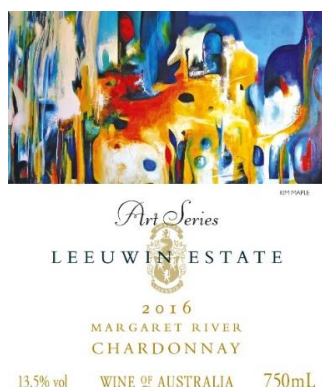




Wine: Art Series Chardonnay
Vintage: 2016
% Varietal: 100% Chardonnay

The Year:

2016 was one of the best all round vintages Leeuwin Estate has seen, with Chardonnay, Shiraz and Cabernet Sauvignon standout varieties. Winter and spring rainfall throughout 2015 was modest and below average, before a fine Spring, with good conditions for flowering through November. Early summer was generally fine, with a daily sea breeze. January and February temperatures were slightly above average, but with only several non-concurrent hot days. A welcome and significant 90 mm of rain fell in January, setting up unirrigated vineyards for the remainder of the season. March and April temperatures were close to average; reflected in the slowing down of ripening over mid late vintage.

Tasting Notes:

The nose is energetic, precise and finite with remarkable clarity and purity. Lime, lemon pith, grapefruit and Nashi pear are the hallmark fruits present. Delicate notes of jasmine, cardamom pod, flint, wet stone, blanched almonds and rice wafer give subtle complexity in the background.

The shape and frame of the palate is the highlight; volume, combined with length and a mineral acid line threaded in between. Grapefruit, pear and lemon are set in the foreground amongst nougat, brioche, cinnamon and graphite. Wine with incredible poise and presence, with a long life ahead.

Vinification:

Cool destemmed fruit with some skin contact. The juice was settled for three 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.

Fining: Bentonite and PVPP
Final Alcohol: 13.9%
Final Acid: 7.80 G/L
Bottling Date: 22/08/17 – 25/08/17

Filtration: 0.45µm
Barrel Maturation Time: 11months
Average Brix: 23.0 – 23.5
Release Date: 01.04.19