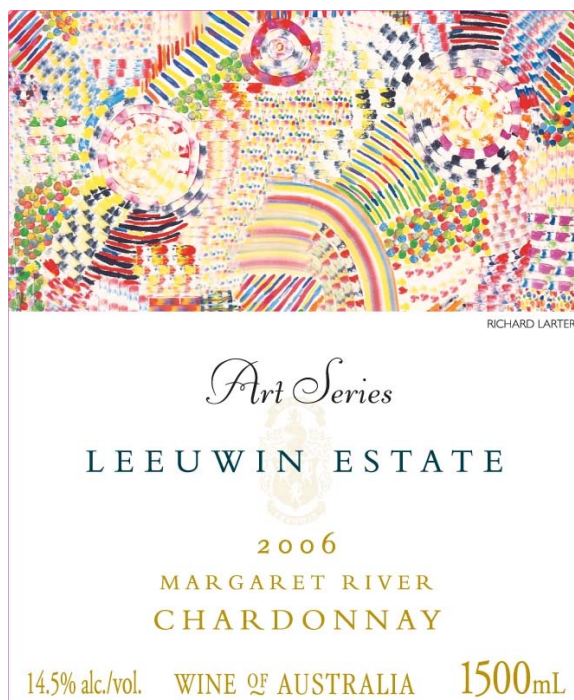




Technical Information

Wine: Art Series Chardonnay

Vintage: 2006

% Varietal: 100

The Year: 2006 was our coolest summer on record. This resulted in a late bud burst on all varieties. Flowering was 2-3 weeks later than usual due to the long winter causing lower than average cropping levels. The cool summer resulted in the latest harvest dates ever undertaken at Leeuwin Estate. However the cool summer season was fabulous for the white varieties such as Chardonnay, giving less flavour loss at ripening and in conjunction with the smaller than average cropping levels we have wines of great intensity and varietal flavours. By managing the vineyard around the late bud burst all varieties were picked at optimum sugar, flavour and physiological ripeness.

Tasting Notes: The colour is brilliant and youthful green straw. The nose shows the influence of the coolest growing season experienced in Margaret River with the usually dominate ripe stone fruit taking a backseat to the more refined grapefruit, granny smith apples and almonds. The palate shows incredible restraint with a youthful freshness of grapefruit and citrus characteristics. The wine is astonishingly focused across the palate with a lingering finish of citrus blossom, the wine evolves with a fine line of acid to help provide the remarkable length of flavour that persists in the mouth minutes after drinking.

Vinification: Cool crushed fruit with some skin contact. The juice was settled for 4 days, racked and inoculated with yeast. 100% of the juice was barrel fermented in new French barriques with the lees stirred every two to three weeks over the 11 months. After 11 months in barrel the various components were blended, fined, cold stabilised and bottled.

Release Date: March 2009