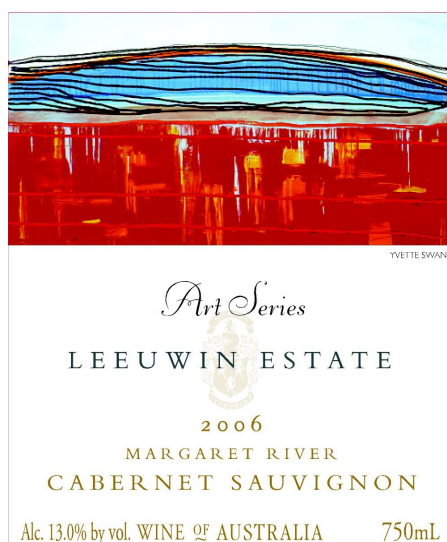




Technical Information

Wine: Art Series Cabernet Sauvignon

Vintage: 2006

% Varietal: 87% Cabernet Sauvignon, 11% Malbec, 2% Petit Verdot

The Year: A challenging growing season began with a cold wet and windy spring issuing the 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, this cool summer season was fabulous for varieties such as Shiraz, 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: Striking blackcurrants and cherries combine with aromatics of fragrant violets, bay leaf, anise, clove and dried tobacco. Oak is very fine and pencil-like creating an overall complex and fragrant nose. A well appointed palate with direction and balanced with fine texture, exhibiting plump dark forest fruits. Dried sage, coffee bean, slight char and anise rise to a finish which is characterized by structural cocoa powder-like tannins.

Vinification: 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 9 months of barrel ageing, the different components are blended for ageing in French barriques. This wine spent 23 months in total in oak.

Type of Oak: French
Toast Level: Medium
Filtration: 2.0 – 0.45 Micron
Final PH: 3.45
Barrel Maturation Time: 17 Months
Picking Date: 13/04/2006 – 03/05/2006
Release Date: January 2011

% New Oak: 40%
Fining: Egg Whites
Final Alcohol: 13.3%
Final Acid: 6.8 g/l
% Malo Lactic Fermentation: 100%
Bottling Date: 22/01/2008 – 30/01/2008