



LEEWIN ESTATE
THE ART OF FINE WINE

Crisp bread wafers

Toolunka Creek mixed kalamata olives

Grains, beetroot, feta, radish

Local baby cos salad, cherry tomatoes, Grana Padano

Oli Ole vinaigrette

Carnarvon asparagus, blue cheese, spring onion

Fennel remoulade

Hummus

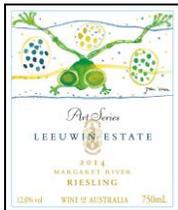
Fresh, organic crudities

Woodside “Betty” brie style cheese

Black olive tapenade

“Bahen & Co” stone ground organic 70% chocolate

“Jean Pierre Sancho” selection of macarons



2014 Art Series Riesling

Delicate with subtle perfume. A precise fruit spectrum of freshly cut limes and lemon skin weave harmoniously with elevated floral notes, hints a sweet spice and fragrant kaffir lime leaf. The palate has tension, it is taut and fine. The natural acid line gives definition and precision. Lime flesh, lemon sherbet and Granny Smith apples grab the palate, which leads to a mineral and slightly chalky and elegant finish



2015 Siblings Sauvignon Blanc Semillon

Bright and floral with a myriad of primary fruits, that features white peach, green melon, just plucked passionfruit, lime zest and lemon curd. The perfumed floral lift is noted with subtle elderflower and white jasmine. Nuances of a touch of nettle, vanilla and cardamom pod creates both depth and complexity. Finely focused, the palate opens to soft and supple middle and is underpinned by a taught and fresh finish. Layers of lemon, lime, guava, fig, quince and green apple feature throughout with delicate floral and savoury notes laced between. Overall a youthful and vibrant blend.



2014 Siblings Shiraz

The bouquet has incredible intensity befitting a great Shiraz year. There are concentrated mulberry, raspberry and potted plum fruits with coffee beans dipped in chocolate and lovely spice infused black pepper and liquorice to add further complexity. The palate has a wonderful textured feel, displaying juicy blueberries, mulberries, Asian spice and liquorice. The flavours are seamless across the whole of the palate showing a soft, round and approachable wine with fine tactile and mocha tasting tannins.