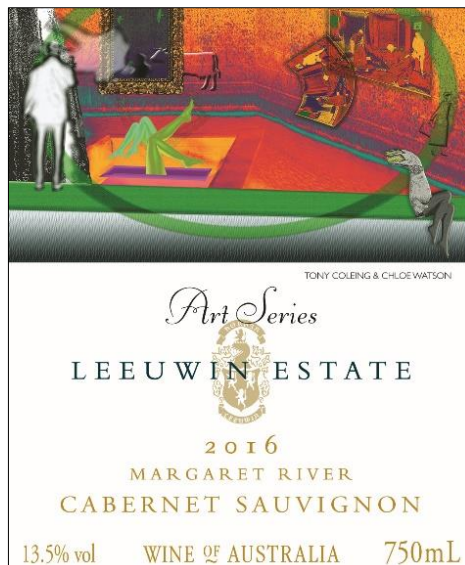


TECHNICAL & TASTING NOTES

WINE ART SERIES CABERNET SAUVIGNON
VINTAGE 2016
% VARIETAL 99% CABERNET SAUVIGNON, 1% MALBEC



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. Cabernet sauvignon fruit was picked with ripe skin and seed tannins plus crunchy seeds. Resulting wines show very good palate density and intense varietal lifts.

TASTING NOTES

Deep, dark and black core of fruit centred upon currants, blueberries, dark cherries and cassis. Black cardamom, nutmeg, tobacco, cumin and well-integrated oak surround and support an incredibly rich dense nose.

Impressive weight and texture are at the forefront, powerfully fruited in the black and blue fruit spectrum combine with cacao, roasted coffee bean and anise. The length is infinite and defined by bright acidity, powder-like tannins and diligent oak.

VINIFICATION

After individual berry sorting and cold soaking, fermentation took place in closed, static fermenters at temperatures between 26C-30C with extraction by pumping over each individual parcel three times daily. After malolactic fermentation entirely in barrels and 9 months of barrel maturation, separate parcels were blended for further maturation in French Bordelaise coopered barriques with seasonal rackings.

FINING	Egg white	FILTRATION	Sterile 0.45Qm
FINAL ALCOHOL	13.5%	BARREL MATURATION TIME	22 months
FINAL ACID	7.03 G/L	% NEW OAK	50% new
BOTTLING DATE	31 Jan 18 - 1 Feb 18	TOAST LEVEL	Medium
FINAL PH	3.40	RELEASE DATE	October 2019

LEEWIN ESTATE - THE ART OF FINE WINE

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