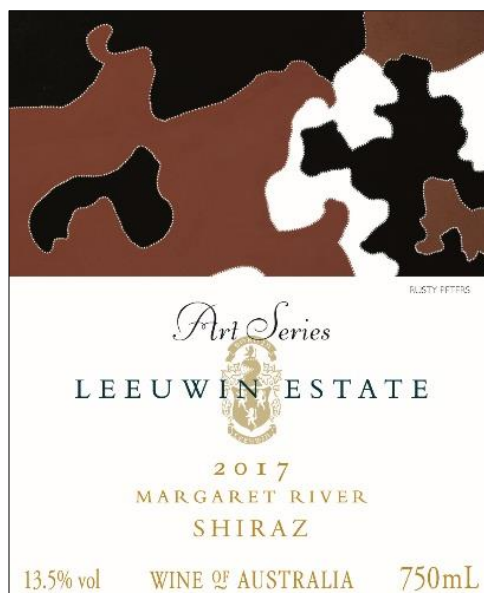


TECHNICAL & TASTING NOTES

WINE LEEUWIN ESTATE ART SERIES SHIRAZ

VINTAGE 2017

% VARIETAL 97% SHIRAZ, 3% MALBEC



THE YEAR

Winter of 2016 was characteristically wet, with August experiencing a recent rainfall record with 228 mm - resulting in a significantly higher than average annual rainfall total. Chardonnay was the first variety to burst in late August, followed by the Riesling and Cabernet through September. Spring was generally milder and experienced slightly more rainfall than average. Flowering in all varieties was delayed 10 days as compared to 2016, with this period generally sunny, resulting in excellent set across most varieties. Summer was mild with few hot days, and veraison occurred 3 weeks later than in 2016. Harvest commenced in the Riesling in the last week of February, followed by Chardonnay and Sauvignon Blanc in the first weeks of March. After early leaf removing across the fruit zone and thinning where necessary, the reds were able to hang well into a rain free April. The slow Autumn ripening allowed Shiraz and Cabernet to develop intense and vibrant fruit flavours with excellent tannin ripeness. A later than usual, but nonetheless excellent vintage.

TASTING NOTES

A concentrated nose featuring red currants, black cherries and dark chocolate. Higher notes of rose, violets, cinnamon and anise are positioned subtly in the background.

The palate has vibrancy and vitality that is balanced by depth, intensity and volume. Red and blue fruits alternate through sweet oak, ripe chalky tannins and an energetic acid structure.

VINIFICATION

Fruit was fermented in both open and closed fermenters with 20% being whole bunches to enhance vibrancy and lift. Ferment vessels were plunged and pumped over daily and the wine run to new, one and two year old barrels for malolactic fermentation. The wine underwent malolactic in barrels and after six months the various components were blended and matured in barrels for a further twelve months. After assemblage the wine was fined and readied for bottling.

FINING	Egg White	FILTRATION	2.0 - 0.45 Micron
FINAL ALCOHOL	13.5%	BARREL MATURATION TIME	18 months
FINAL ACID	6.69 G/L	FINAL PH	3.40
BOTTLING DATE	11 Dec - 13 Dec 2018	RELEASE DATE	December 2019
% NEW OAK	30%		

LEEUWIN ESTATE - THE ART OF FINE WINE

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