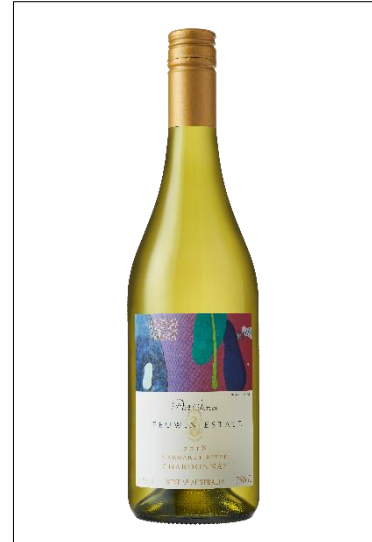


# TECHNICAL & TASTING NOTES

**WINE** ART SERIES CHARDONNAY

**VINTAGE** 2018

**% VARIETAL** 100% CHARDONNAY



## THE YEAR

An excellent vintage across all varieties. Winter of 2017 was typically wet, with Chardonnay being the first variety to burst in late August, followed by the Riesling and Cabernet through September. Flowering in all varieties was approximately ten days earlier than in vintage 2017, and Chardonnay cap fall was mostly complete by November 13. Spring was met by generally mild conditions, with the usual showery and sunny periods resulting in excellent set across most varieties. Summer was warm with very few hot days, and veraison occurred two weeks earlier than in 2017. 2018 was a spectacular year for flowering of the local Marri trees, which kept birds distracted from the ripening vineyards. Harvest commenced in the Riesling in the middle of February, followed by Chardonnay a week later.

## TASTING NOTES

Immaculate, powerful, intense nose with purity and clarity of primary fruit characterised by pear, white peach, lime curd and custard apple. There are infinite layers of brioche, grilled hazelnuts, cinnamon quill, shaved nutmeg, black cardamom and almond meal. A thread of graphite in the background adds elegant complexity.

Penetration and drive with incredible shape and frame on the palate. The symmetry of layers, contours and overall balance is precise. Pear, cut lime and nectarine are definite throughout. Sweet spice and elegant oak use sit neatly with the fruit, underlined by a delicate acid line, leading to a palate with effortless length.

## VINIFICATION

Cool destemmed fruit with some skin contact. The juice was settled for 3 days, racked and inoculated with yeast. 100% of the juice was barrel fermented in new French oak barriques and the lees stirred regularly. After 11 months in barrels the various components were blended, fined, cold stabilized and bottled.

<b>FINING</b>	Bentonite, PVPP, milk	<b>FILTRATION</b>	0.45Qm
<b>FINAL ALCOHOL</b>	14.0%	<b>BARREL MATURATION TIME</b>	11 months
<b>FINAL ACID</b>	7.53 G/L	<b>FINAL PH</b>	3.23
<b>BOTTLING DATE</b>	25 August 19 - 21 August 19	<b>RELEASE DATE</b>	Not yet released
<b>AVERAGE BRIX</b>	23.0 - 23.5	<b>RRP</b>	

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