

TECHNICAL & TASTING NOTES

WINE ART SERIES SAUVIGNON BLANC

VINTAGE 2020

% VARIETAL 100% SAUVIGNON BLANC



THE YEAR

2020 produced another fabulous vintage, very characteristic of the Margaret River region.

Winter of 2019 yielded typically wet and windy conditions. Chardonnay was the first grape variety to burst in the middle of August, pushed along by a prolonged period of sunny weather in late July. This was followed by the Riesling and Cabernet through late August and September.

Summer was generally warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards in the middle of December, significantly earlier than usual, whilst Chardonnay veraison commenced in the last week of December. With its late varietal budburst and flowering, Sauvignon Blanc was harvested in the first week of March.

TASTING NOTES

A succulent nose that is lively and lifted, grilled lemon, lychee and juicy lime are in abundance. Floral jasmine, nettle and cassia create delicate complexity. Beneath there is subtle wet stone, almost mineral like.

Delicate and mourish, there are layers and textures carrying all the way to the back palate. Lime and lemon coincide with savoury notes of subtle cedar and gentle earthiness. There is phenolic structure that works in symmetry with laced acidity.

VINIFICATION

The grapes were crushed, pressed and the juice then cold settled. After settling, the juice was racked and inoculated with 30% being fermented in twice used French oak barriques. This wine was matured in barrels for 4 months to age on lees and then blended with the tank fermented wine, stabilised and bottled.

FINING	Bentonite, PVPP, skim milk	FILTRATION	0.45Qm
FINAL ALCOHOL	13.5%	BARREL MATURATION TIME	4 months
FINAL ACID	6.94 G/L	FINAL PH	3.14
BOTTLING DATE	3 November 2020	RELEASE DATE	April 2020
AVERAGE BRUX	22.5		

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Stevens Road, Margaret River, Western Australia
Email: info@leeuwinestate.com.au | Phone (08) 9759 0000
www.leeuwinestate.com.au