



LEEWIN ESTATE
THE ART OF FINE WINE

MEDIA KIT



History



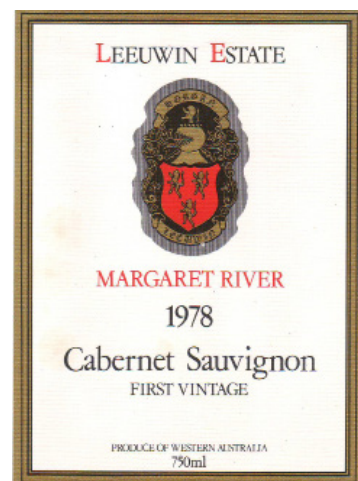
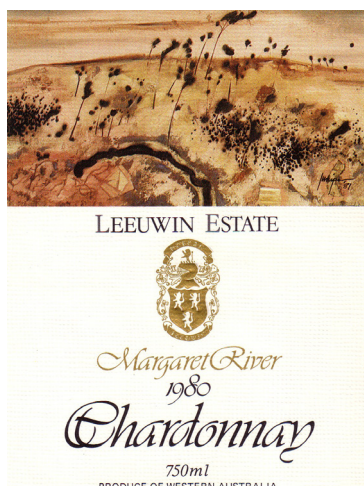
Leeuwin Estate, one of the founding wineries of the now famous Margaret River district of Western Australia was established in 1973 with its mission statement to “produce wines that rank with the best in the world through the pursuit of excellence”.

In 1972, legendary Napa Valley winemaker, Robert Mondavi, first identified the future site of the Leeuwin vineyard as being ideal for the production of premium wine and provided early mentorship to owners, Denis and Tricia Horgan in the establishment of Leeuwin Estate. It was later that year the first vines were planted by hand over a five year period.



Featuring state-of-the art facilities, the winery building was opened in 1978. Leeuwin enjoyed its first commercial vintage in 1979, and was thrust into the international spotlight when Decanter Magazine gave its highest recommendation to the 1980 “Art Series” Chardonnay in an international blind tasting.

Maintaining a team of highly skilled and dedicated winemakers, Leeuwin Estate is now under the stewardship of three generations of the founding family.





The Horgan Family



Denis and Tricia Horgan, purchased the property that is now Leeuwin Estate, as farmland in 1969. With the guidance and mentorship of Napa Valley's Robert Mondavi, who in 1972 identified the land as ideal for the production of premium wine, the Horgan's set about transforming their cattle farm into Leeuwin Estate.

Now under the stewardship of three generations of the founding family, Simone Furlong is the Joint Chief Executive with her brother, Justin Horgan, who together with their Siblings, Rebecca and Christian and a third generation of nine cousins, continue a great passion for the property and Margaret River.

James Halliday has written, "Leeuwin Estate is a class act, every facet of its business working with the precision of a Swiss watch. It stands at the very forefront of estate-based, family owned wineries..."

"We had a vision of producing wines that rank with the best in the world through the pursuit of excellence and indeed we have done just that. Families and a long term vision are so important in the premium wine industry."

Denis Horgan, Founder Leeuwin Estate



Location

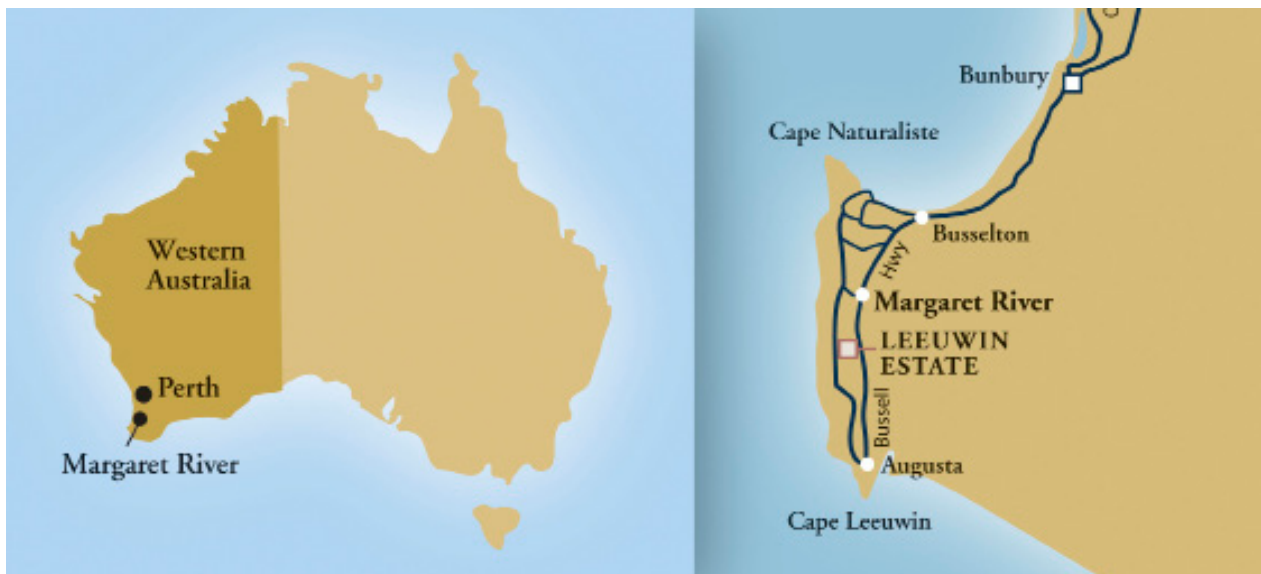
Stevens Rd, Margaret River, Western Australia.

Located in the Margaret River wine region in the South West of Western Australia, approximately 280 km south of Perth, Leeuwin Estate enjoys a unique environment that is highly complementary to the production of high quality varietal wines. Less than 6 km from the ocean, Leeuwin Estate is approximately midway between Cape Naturaliste to the north and Cape Leeuwin, Australia's most southwesterly point.

With its warm, gentle summers, mild winters, ample rainfall, rich soils and consistent growing seasons, the Margaret River region of Western Australia has earned an international reputation for producing wines of excellence.

The Margaret River district features pristine white sandy beaches, spectacular coastline and amazing surf. It is surrounded by majestic karri forests, is nestled within picturesque farmland and enjoys a Mediterranean climate with a maritime influence.

With its first commercial vines planted in 1967, Margaret River now has over 5000 hectares under vine and approximately 215 grape growers and wine producers.



“Margaret River, being bound by the Indian Ocean and the Southern Ocean, means we are heavily influenced by a maritime climate and that ensures we have great consistency from vintage to vintage.”

Tim Lovett, Leeuwin Estate Senior Winemaker



International Acclaim

Leeuwin Estate consistently produces wines that rank with the world's finest. Under the direction of two generations of the founding family, who work alongside a dedicated team of winemakers, Leeuwin exports to over 30 markets and is proud to be named amongst the great icon wines of the world and be firmly placed on the international stage.

Leeuwin's Art Series Chardonnay and Art Series Cabernet Sauvignon are included in wine auction house, Langton's, prestigious classification. With point scores as high as 98/100, US Wine Spectator has included Leeuwin Art Series Chardonnays in the editor's annual top 100 list on numerous occasions with the 2011 vintage ranked wine #5 in 2015. The Art Series Cabernet Sauvignon has been included in UK Decanter Magazine's Top 50 wines of the year and as a US WINE & SPIRITS Top 100 wine.

Leading Australian wine commentator, James Halliday, included Leeuwin Estate in his Top 100 Australian Wineries, writing *"For long regarded as one of the very greatest producers of chardonnay in the Margaret River, and indeed the whole of Australia: this is one of the proudest family-owned estates in the country.... Leeuwin Estate is not just a chardonnay producer. Its cabernet sauvignon is of very high quality, its shiraz likewise. The second label Prelude Chardonnay is better than many higher-priced wines from other producers, and the Riesling sells out every year...Siblings Margaret River Sauvignon Blanc Semillon is yet another string to the Leeuwin bow".*

"...Leeuwin Estate, one of the benchmarks, if not the reference point winery in Margaret River."

ROBERT PARKER, THE WINE ADVOCATE, OCTOBER 2003

"Leeuwin Estate has always been my choice as Australia's best maker of chardonnay, its wine a mixture of purity and intensity, with length and balance underwriting its greatness. And it never misses the mark."

JAMES HALLIDAY, HALLIDAY WINE COMPANION 2021

"An Australian Classic"

WINE SPECTATOR

"For long regarded as one of the very greatest producers of chardonnay in the Margaret River, and indeed the whole of Australia; this is one of the proudest family-owned estates in the country."

JAMES HALLIDAY'S TOP 100 AUSTRALIAN WINERIES

"Leeuwin demonstrates just how great Australian fine wines can be."

HARVEY STEIMAN, WINE SPECTATOR

Leeuwin Estate was placed in the company of the world's most iconic producers with Wine Spectator ranking the 2011 Art Series Chardonnay as wine number 5 in the editor's prestigious "Top 100 wines of 2014", from the 18,000+ international wines reviewed during the year.

WINE SPECTATOR (USA), TOP 100 WINES OF 2014



International Acclaim

Wine & Spirits included the 2010 Art Series Cabernet Sauvignon in the “100 Best Wines of the Year” and inducted Leeuwin Estate into the ‘Hall of Fame’ as a six time recipient of “Top 100 Wineries of the Year”.

WINE & SPIRITS (USA), WINE BUYING GUIDE 2015

Decanter Magazine’s “Top 50 Wines of the Year” included the Leeuwin Estate 2010 Art Series Cabernet Sauvignon, amongst the highest-scoring, best-value Top 50 wines from the more than 4,800 wines Decanter tasted and rated over the previous 12 months.

DECANTER (UK), JANUARY 2015

“Leeuwin’s Chardonnay continues to be a standard-bearer for Margaret River and all of Australia.”

WINE ENTHUSIAST, JUNE 2016

“This (2012 Leeuwin Estate Art Series Cabernet Sauvignon) is the Mouton-Rothschild of Australia. 97 points.”

JAMES SUCKLING, JAMESSUCKLING.COM, 2016

Langton’s Classification of Australia wine, identifying Australia’s finest wines based on reputation and track record at auction, classifies Leeuwin Estate Art Series Chardonnay in the top “Exceptional” category and amongst the iconic “Heritage five” celebrating Australia’s most exceptional, ground-breaking wines whilst Leeuwin Estate Art Series Cabernet Sauvignon in the “Excellent” category.

LANGTON’S CLASSIFICATION VI

This (Leeuwin Estate 2001 Art Series Chardonnay) gets my vote for the greatest white wine Australia has ever produced - 98 points.”

HARVEY STEIMAN, WINE SPECTATOR (USA) AUGUST 2004

“Best Chardonnay” 98 points - 2014 Leeuwin Estate Art Series Chardonnay.

QANTAS epiQure 2018 HALLIDAY AUSTRALIAN WINE COMPANION AWARDS

“A majestic cabernet (Leeuwin Estate 2017 Art Series Cabernet Sauvignon). 97 points.”

HUON HOOKE, HUONHOOKE.COM, MARCH 2021

“This (2018 Art Series Chardonnay) is the closest I have come to awarding a wine 100 points. Tempted briefly... It’s a wine that shows the continued pursuit to improve on the near perfection of previous vintages which seems to be the Leeuwin mantra.”

RAY JORDAN, THE WEST AUSTRALIAN, FEBRUARY 2021

Leeuwin Estate named Matthew Jukes’ “Winery of the Year”, whilst the 2014 Art Series Chardonnay was awarded a perfect score of 20/20... “no other estate has reached such a lofty not long term grip on Chardonnay supremacy.”

MATTHEW JUKES, 2017/18 100 BEST AUSTRALIAN WINES REPORT



Vineyard

Head Viticulturist - David Winstanley

Location - Margaret River

Varieties - Chardonnay, Cabernet Sauvignon,
Riesling, Sauvignon Blanc, Semillon, Shiraz,
Malbec, Viognier, Pinot Noir

Hectares under vine - 121 ha



LEEUWIN ESTATE TERROIR

terroir - [t r w ,French t rwar]

noun

- the complete natural environment in which a particular wine is produced, including factors such as the soil, topography, and climate.
- the characteristic taste and flavour imparted to a wine by the environment in which it is produced.

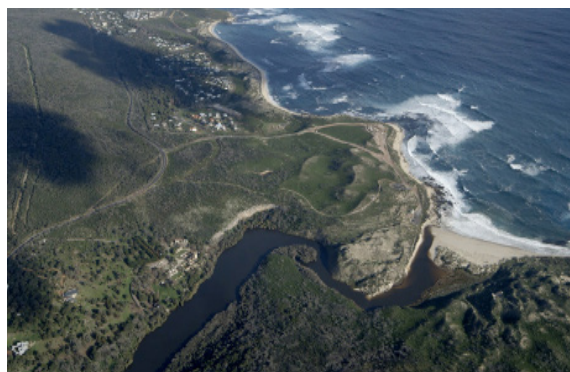
Leeuwin's vineyards are located in the Margaret River district of Western Australia between Cape Naturaliste in the north and Cape Leeuwin in the South. At a longitude of 115°03' 41.03 E and latitude of 34°00' 35.35 S, it is one of the most ancient parts of the world, formed when the continent split to produce a 100 kilometre long granitic island between the two capes. Over millennia this granitic island crumbled, and now provides the vignerons of Margaret River with ancient, nutrient rich, free draining gravel soils.

The Leeuwin vineyards are situated on the mid to low slopes of a sequence of rolling hills formed by the dissection of the Boodjidup Brook creek system that drains from east to west and to the Indian Ocean. Spanning from 47m - 85m above sea level, the undulation of the property offers numerous aspects which allow for the production of the primary varieties of Chardonnay, Cabernet Sauvignon, Shiraz, Sauvignon Blanc and Riesling. Hill slopes of the estate face west, north, east and south, with different grape varieties best suited to slopes of a particular orientation. Leeuwin's old vine Cabernet vineyards face west and northwest producing rich and robust fruit flavours and ripe tannins at harvest. Chardonnay vineyards typically face and perform optimally on lower slopes facing west and northwest. Sauvignon Blanc and Riesling, with their delicate flavours and aromas, do best on south and east facing slopes.

The Estate's soils were formed from the decomposition of the underlying Pre Cambrian Granite Gneiss (of the >540 million year old Leeuwin Complex). These free draining soils are typically red brown gravelly sandy loams to sandy clay loams with lateritic iron rich pisolites scattered throughout the soil profile. Soil clay content increases down the profile to red-brown medium clay. The depth to clay subsoil varies across the vineyard but is generally deeper on the hilltops and shallower in the valleys.



Vineyard



LEEUVIN ESTATE TERROIR - CONTINUED

The Margaret River climate is classified as “Mediterranean”, with the benefit of a significant ‘maritime’ influence. Nearby is Cape Leeuwin which divides the Southern and Indian Oceans. Along the South West coast the water temperature changes by only two degrees between summer and winter, resulting in a unique macro-climate with significant moderating effects.

The mean daily maximum and minimum temperatures during the summer season are very similar to those of Bordeaux, however the Margaret River season opens slightly earlier and closes slightly later, with less rainfall, providing greater latitude for fruit to ripen. As a result, the weather conditions in an “average” year in Margaret River equate to those which Bordeaux only enjoys in “great” vintage years.

85% of the annual rainfall is received during the six months over winter and spring, with very little rain falling during the ripening period. In late spring the rain eases and the weather becomes sunny when the vines begin to flower. As summer arrives and the grapes begin to swell and ripen, the effect of the cooling late morning to early afternoon sea breeze is noticed. The daily summertime sea breeze is significant in cooling the land and the vineyards, allowing vines to continue to develop flavour and aroma in the resulting moderate conditions. There are very few extremely hot days and the vines are rarely under stress. The depth of the gravelly soil profile generally supplies the bulk of the vineyard’s water needs throughout summer.

VITICULTURAL PRACTICES

Enjoying such an isolated and pristine natural environment, the objective of Leeuwin’s viticultural practice is low interventionist. With the emphasis on quality rather than quantity, yields at Leeuwin are kept low.

In some blocks, growth in the vineyard can be excessive; this is managed using a vertical foliage training system to open up the vine. The foliage is hand lifted to a hedge, leaves around the fruit are plucked to allow the ripening bunches to be open to the sun in the morning and evening, whilst shaded during the hottest period. In other blocks, the vines balance naturally without the need for foliage management, allowing sun exposure without intervention.

To alleviate the problem of strong winds damaging buds, Leeuwin maintains an extensive program of tree planting and cereal rye has been planted between every second row of vines to act as a further windbreak. A legume mulch supplies natural nitrogen as organic matter.



Vineyard



VITICULTURAL PRACTICES - CONTINUED

To reduce bird damage to grapes the Leeuwin vineyard provides a range of food alternatives. Large plots of sunflowers, sown at strategic intervals adjacent to the perimeters of the vineyard attract the parrots away from the grapes, whilst flowers on the adjacent marri gums attract the silvereyes.

Harvesting in the vineyard is done in small batches to ensure all grapes are picked at their optimum flavour and sugar balance. A single vineyard block may be harvested on up to four occasions to take into account the changing soil type and micro-climate. These parcels are processed individually and kept separate until a classification tasting is held to determine which wines the individual parcels are suited to.

Grapes are routinely tested for sugar and acid during ripening, however the taste of the fruit is the most important harvest criterion. In red varieties particular emphasis is placed on the ripeness of the seeds and tannins in the skin. The viticulturist & winemaker taste the grapes continually and when optimum conditions are achieved (flavour, acid & sugar balance) harvest begins.

Harvest typically commences mid-February with Riesling and Chardonnay parcels, Sauvignon Blanc and Chardonnay continue through early March depending on the site. Cabernet Sauvignon parcels will hang on the vines longer. Margaret River summers are often short and over by the middle of March. A long warm autumn is typical allowing Cabernet and Shiraz grapes to develop intensity and richness as they hang in the moderate conditions. Harvest is generally completed by mid April.

Leeuwin utilises both methods of hand picking and machine harvesting depending on the variety & conditions.

Leeuwin Estate is proud to be a certified member of Sustainable Winegrowing Australia, Australia's national program for grape growers and winemakers to demonstrate and continuously improve their sustainability in the vineyard and winery through the environmental, social and economic aspects of their business.

“Every vintage is different and for me wine is a story. It tells you a story of the site, the viticultural practices used and the climate we experienced.”

Tim Lovett, Leeuwin Estate Senior Winemaker





Vineyard



CHARDONNAY GIN GIN CLONE

Leeuwin Estate's chardonnay vineyards have been planted with the Gin Gin clone, which was originally taken from the old Swan Research Station in Western Australia and refined by Leeuwin Estate. The clone was a very early importation into Western Australia from France.

Leeuwin Estate has produced 36 consecutive vintages of Chardonnay and produced a wine of similar style year after year with subtle stylistic changes from the leaner lower alcohols of the 1980's to the more robust and malolactic wines of the 1990's, to the refinement of the wines of the new millennia till the current year. While all of the Chardonnays produced by Leeuwin Estate show their vintage nuances they are clearly similar and in style, with the same fruit lineage.

The key to this consistency is the Gin Gin clone, which gives natural fruit weight on the palate. Wines produced require less winemaking influence to build weight; this allows the pure fruit flavours of the vineyard to be retained. Vine vigour is moderate, canopies are trained vertically with some exposure of fruit to morning sun. Bunches are usually small, typically 70 to 100 grams and often have an uneven set with "hen and chicken" (Millerandage) effect of small and large berries. Bunches ripen slowly and typically retain flavour and natural grape acid.

CABERNET SAUVIGNON HOUGHTON CLONE

To produce the finest Cabernet Sauvignon the soils must be gravelly throughout the entire root zone. The free draining gravelly soils provide the hard and low nutrient conditions essential to keep vine vigour under control. The Houghton clone used at Leeuwin Estate has low vigour, small berries and low yields. It produces wines with ripe skin and seed tannins, medium to full weight and with great intensity. Vines are trained vertically and leaf removal is an important tool in producing rich dark berry flavours in the fruit and resulting wines.

The Houghton selection is the most widely planted Cabernet clone in Western Australia. The first vines were originally planted at Houghton's in the Swan Valley in the 1930's. A selection of cuttings taken from the 21 best performing vines were planted at Gin Gin and then distributed to Margaret River and beyond. Leeuwin Estate's Cabernet Sauvignon was sourced from these Gin Gin cuttings in the mid 1970's.



Winemaking

Senior Winemaker - Tim Lovett

Winemaker - Phil Hutchison

Assistant Winemaker - Breac Wheatley



Winemaking is an art as well as a science; the skills of the winemaker carefully combine with technology to produce the wines that have been so highly acclaimed. Broadly following European winemaking techniques, Leeuwin is concentrating on achieving complexity, balance and longevity in its wines through a blend of modern and traditional methods.

Temperature controlled stainless steel tanks, two Butcher pneumatic presses, and a cellar of imported French oak barrels are at the disposal of the winemaker to ensure that the fruit is transformed into the intended style of wine.

WHITE WINE

The vineyards at Leeuwin Estate were planted with great consideration for the optimal positioning of each variety. The majority of white varieties are planted on the middle to lower hill slopes, receiving early morning airflow and benefiting from lower temperatures of up to 2-4 degrees cooler in the mornings. With these cooler starts, the vines take longer to warm, allowing a slower accumulation of sugar and greater retention of flavour intensity and natural acidity. These natural attributes are preserved throughout the winemaking process, producing white wines with intense varietal fruit flavours translating to wines with great ageing ability.

Once harvested, white grapes are crushed and destemmed, allowing the best quality “free run” juice to drain out while the remaining must is pressed. The Chardonnay and Sauvignon Blanc receive some skin contact prior to pressing which translates to increased texture and weight in the resulting wine. The juice is transferred to stainless steel tanks where it is cold settled, racked and inoculated with yeast. The juice is then “cold fermented” for two to three weeks which helps preserve the quality and delicacy of flavour in white wines.

100% of the Chardonnay undergoes fermentation in French oak barriques. The Art Series Chardonnay receives up to 100% new oak treatment and is matured in barrel for 11 months. The Prelude Vineyards Chardonnay receives up to 40% new oak, with the remainder fermented in once used barriques and is left to mature in barrel for up to nine months. After maturation, with regular lees stirring, the various components are classified, blended, cold stabilized and bottled.

Up to 50% of the Sauvignon Blanc destined for Art Series and 40% of the Siblings Sauvignon Blanc Semillon is fermented in second and third use French Oak barriques and left to age in barrel for seven and four months respectively. The remaining juice is fermented in stainless steel tanks before being classified, blended with the barrel parcels, stabilised and bottled.

100% of the Art Series Riesling is fermented in stainless steel tanks, with no oak treatment, and is immediately fined, cold stabilized and bottled.



Winemaking



RED WINE

In recent years, vine age in conjunction with meticulous work in the vineyard, an emphasis on canopy management and focusing on low to moderate yields has enabled increased concentration, balance of fruit flavours and refined tannins in Leeuwin's red wines. Adopting a more open canopy around the fruit zone with less leaf area, ensures physiological tannin ripeness and a darker fruit spectrum at harvest. The best sites for Leeuwin's finest Cabernet Sauvignon parcels contain very lean gravelly soils, allowing vine vigour to be naturally controlled, enhancing intensity and tannin profile. Shiraz excels inland within Margaret River, away from the Indian ocean, where night-time temperatures are cooler. The greater diurnal temperature change promotes both varietal spice and fragrance, whilst maintaining the density and richness on the palate.

All red parcels are individually berry sorted in the winery, which is a diligent technique that respects and nurtures all the varietal characteristics we taste and observe in the vineyard. A short period of cold soaking prior to primary fermentation in open and closed fermenters, allows all the water-based polyphenols to be released, ultimately stabilising naturally bound colour and tannin found in the skins. Gentle and frequent pumping-over with generous ingress of oxygen, polymerises tannins and begins to construct the varietal layers. Post-ferment maceration, lasting up to two weeks, fine tunes and elongates tannin structure and continues to build mouthfeel. Efficient malo-lactic fermentation in French oak barriques initiates the beginning barrel maturation, with oak derived characters enhancing each parcels complexity and structure.

After up to nine months of barrel ageing for the Cabernet Sauvignon and Shiraz, the separate parcels are classified, blended and gravitated to barrels for further maturation in French oak barriques with seasonal rackings. The percentage of new oak is between 30-50% for Art Series and 25-40% for Prelude Vineyards and Siblings, dependent entirely on the fruit content of the wine. New wines, strong in currant and plum flavours, can accept new wood readily and develop sticky-smoky notes during the maturation period. The aim is to submerge the wood flavours into the fruit structure, gradually modifying and softening the raw tannins in the new wine.

The withdrawal from wood and the final assemblage depends on how well the wine has developed richness and balance in barrel. It can be up to 28 months for Art Series, 20 months for Prelude Vineyards and no less than 17 months for Siblings. The wine then undergoes minimal filtration before bottling on-site. Once bottled, wines are laid down in the cool storage cellar to mature until they are ready for release.

Leeuwin's philosophy is to produce red varietals that are true to their site; their sense of place - understanding, respecting and nurturing each varietal from vine to bottle.



Winemaking



FRENCH OAK BARRIQUES

Leeuwin uses French oak barriques of fine-grained woods selected from the Allier forests in the centre of France. Close relationships with the finest artisan French coopers allows Leeuwin's winemakers to hand-select barriques that complement the vineyard, based on grain tightness, forest selection and diligent toasting. The flavour imparted from the first and second use of the barrel produces a superior, more complex and well-balanced wine. For this reason, barrels are used only once for Art Series Chardonnay and a percentage of all red wines, and twice for some white and red varieties receiving less oak. Barrels are replaced every three years.

PRE-RELEASE CELLARING

Leeuwin adheres to a policy of maturing its wines on site so they are drinking at the start of their optimum development upon release. The earlier drinking wines like Riesling and Semillon Sauvignon Blanc are released as a younger wine, whilst the Art Series Chardonnay is generally released three years after vintage, and the Cabernet Sauvignon matured on site for four years.

"The adoption of meticulous and cohesive practices enable us to produce wines that are truly reflective of their site, they possess this distinctive personality; a remarkable purity that finely balances concentration with elegance."

Tim Lovett, Leeuwin Estate Senior Winemaker



The Wines

Leeuwin Estate releases its wines under the Art Series, Prelude Vineyards and Siblings labels. Whilst the wines in each portfolio follow different lives, they all share a place amongst the great wines of Australia, receiving much international acclaim and attention.

The “Art Series” represents Leeuwin’s most opulent and ageworthy wines. They are identified with paintings commissioned from leading contemporary Australian artists.

“Prelude Vineyards” wines are made from fruit producing the most readily expressive wines, with the objective that they will drink well soon after release. A Chardonnay and a Cabernet Merlot are released under this label. During the course of assessing fruit from the vineyards, the winemakers have found that certain blocks, and even certain rows in particular blocks, tend to consistently produce fruit best suited to either of the two styles of Cabernet and Chardonnay they make.

The “Siblings” label celebrates family lineage and the three generations now leaving their footprints on Leeuwin Estate.

“The best day as a viticulturist is when you see the finished wines on the tasting bench and we can see the fruits of our labour in a glass.”

David Winstanley, Leeuwin Estate Head Viticulturist





Art Series

PORTFOLIO

Chardonnay

Cabernet Sauvignon

Shiraz

Sauvignon Blanc

Riesling

Sauvignon Blanc Semillon (Cellar Door release only)



The “Art Series” represents Leeuwin’s most opulent & ageworthy wines from each vintage. They are identified with paintings commissioned from leading contemporary Australian artists.

ART SERIES CHARDONNAY

Style

An expressive nose featuring pears, white nectarines and lime flesh, subtle notes of French oak provides lift and fragrance. On the palate clarity of fruit is underpinned with lively pear, grapefruit and lime flesh balanced with a fine line of natural acidity formulating enviable length.

Winemaking

Cooled and de-stemmed fruit received some skin contact prior to pressing. The juice is settled for between one to three days, racked and inoculated with yeast. 100% of the juice is barrel fermented in new French oak barriques with the lees stirred regularly. After 11 months in barrel the various components are blended, fined, cold stabilised and bottled. Bottles are laid down in the cool storage cellar for no less than 15 months before release.

Cellaring

This wine is made for cellaring for 15 years.

ART SERIES CABERNET SAUVIGNON

Style

A rich bouquet of ripe blackcurrants with underlying bay leaf, fresh tobacco, anise and clove. On the palate an abundance of ripe currants, black cherries and structural French oak with a graphite acid line and finely textured tannins.

Winemaking

Grapes are fermented in open and closed fermenters at temperatures up to 30C with extraction by pumping over three times a day. After undergoing malolactic fermentation entirely in barrels and nine months of barrel ageing, separate parcels are blended and gravitated back to French oak barriques to undergo further maturation with seasonal rackings. This wine spends a total of 23 months in oak prior to filtration and bottling. The Cabernet Sauvignon is matured on site for four years prior to release.

Cellaring

This wine is made for cellaring for 15-20 years.



Art Series



ART SERIES SHIRAZ

Style

A classical and complex Shiraz. The bouquet shows dark forest fruits, cherries and mulberries enhanced with complementary layers of anise, cloves and savoury oak. A bright and lively palate that exhibits blood plums, mulberries and dark chocolate combined with structural chalky tannins.

Winemaking

Fermentation occurs in both open and closed fermenters for up to two weeks, with gentle pumping over and plunging. Post ferment skin contact lasts up to one week before the wine is run off to new, one and two year old French oak barriques for malolactic fermentation. The Shiraz is matured in barrel for 20 months, prior to blending of the finest parcels, fining and bottling on site.

Cellaring

This wine is made for cellaring 12-15 years.

The Label

The Art Series Shiraz labels exclusively feature the artworks of Australia's Aboriginal artists, including artworks from a number of Aboriginal artists based in the remote and spectacular Western Australia Kimberley region.

ART SERIES SAUVIGNON BLANC

Style

The bouquet shows lime flesh, lemon pith, guava, sweet pea and cloves. A fresh and vibrant palate of citrus zest with nuances of lime and thyme leaves. Complexity is achieved with 50% barrel fermentation combined with a tight acid line to create a wine with exceptional length, persistence and a fine structure.

Winemaking

Crushed and destemmed grapes receive some skin contact prior to pressing. After settling, the juice is racked and inoculated with yeast. Up to 50% of the Sauvignon Blanc is fermented in twice used French oak barriques and left to age in barrel for up to seven months. After ageing, the wine is blended with the tank fermented parcels prior to fining, stabilising and bottling on site.

Cellaring

This wine is made for cellaring 8-12 years.



Art Series



ART SERIES RIESLING

Style

A distinctive style, the Art Series Riesling displays aromas of citrus blossom, lime and quince mixed with a mineral edge. Classic Riesling flavours of lime, grapefruit and green apple define a fresh and lively palate which is underpinned by succulent acidity.

Winemaking

Grapes are machine picked at night and immediately pressed. Once racked off gross lees, the juice is inoculated with pure yeast cultures and fermented in stainless steel tanks under controlled temperature conditions. After fermentation the wine is fined, cold stabilised and bottled on site.

Cellaring

This wine is made for cellaring 10-15 years.

The Label

John Olsen was approached to paint the first artwork to be used on the Art Series Riesling. He responded with the creation of four works entitled "Frogs in Riesling". These paintings were so irresistible that the decision was made to continue these labels on all future Riesling vintages.

ART SERIES SAUVIGNON BLANC SEMILLON

Style

A complex bouquet of lime, lemon curd and almond kernel with subtle hints of guava and spicy oak. Notes of lemon and lime continue through the palate, laced with savoury almonds and figs.

Winemaking

Crushed and destemmed grapes receive some skin contact prior to pressing. 100% of the juice is barrel fermented in French oak barriques with weekly lees stirring. After nine months in barrels, the various components are blended, fined, cold stabilised and bottled on site.

Cellaring

This wine is made for cellaring 10-15 years.

The Label

The Art Series SBS labels feature artists working with Arts Project Australia - a centre of excellence that supports artists with intellectual disabilities, promoting their work and advocating for inclusion within contemporary arts practice.



Prelude Vineyards

PORTFOLIO

Chardonnay

Cabernet Sauvignon



Prelude Vineyards wines are made from fruit producing the most readily expressive wines, with the objective that they will drink well soon after release. Whilst still retaining ageing potential they impart typical Margaret River impact and character. The Prelude label celebrates Leeuwin's association with the musical arts through the staging of the annual Leeuwin Concert Series.

PRELUDE VINEYARDS CHARDONNAY

Style

Nashi pears and white peaches greet the nose, amidst aromas of fresh nougat and figs. The palate is characterised by white nectarines and pears. Oatmeal and subtle oak lie in the background, with all components brought together with a taut and refreshing acid line.

Winemaking

Crushed and destemmed grapes receive some skin contact prior to pressing. The juice is settled, racked and inoculated with yeast. 100% of the juice is barrel fermented in French oak barriques, with regular lees stirring, for nine months. The various components are then blended, fined and cold stabilized prior to bottling on site.

Cellaring

This wine is made for cellaring 8-10 years.

PRELUDE VINEYARDS CABERNET SAUVIGNON

Style

An integrated and layered bouquet characterised by blackcurrants, cherries and a hint of cassis laced with tobacco, displaying a finely textured and contoured palate. Restrained black fruits weave together with coffee bean and fresh cigar notes, finishing with a delicate mineral acid line and long silky tannins.

Winemaking

Fermentation takes place in open and closed fermenters with extraction by pumping over each individual lot three times daily. After malolactic fermentation entirely in barrels and nine months of barrel maturation, separate parcels are blended and returned to age in barrels. This wine spends 20 months in oak prior to fining and bottling on site.

Cellaring

This wine is made for cellaring 10-12 years.



Siblings

PORTFOLIO

Sauvignon Blanc

Shiraz



The Siblings label celebrates the family lineage of Leeuwin, with four generations of the founding family now leaving their footprints on the Estate.

SIBLINGS SAUVIGNON BLANC SEMILLON

Style

An early drinking wine released 6-12 months after harvest. A youthful and vibrant blend of Margaret River Sauvignon Blanc and Semillon, this wine has a vibrant and fragrant nose that shows lime, gooseberry and lemon flesh. Notes of lemon and lime continue through the palate, laced with savoury almonds and figs.

Winemaking

After pressing, the juice is settled and racked off gross lees before being warmed and inoculated with selected yeast. Approximately 60% of the juice is fermented in stainless steel tanks at cool temperatures and the remaining 40% is fermented in second and third use French oak barriques. Barrel ferments are stirred regularly to increase lees contact which ensures a more textured palate and integration of the lemon and grapefruit flavours. After fermentation the individual parcels are blended, fined, cold stabilized and bottled on site.

Cellaring

This wine is made for medium term cellaring, 5-8 years.

SIBLINGS SHIRAZ

Style

The Siblings Shiraz has a bright and lifted bouquet of cherries, redcurrants and juicy plums enhanced with anise, cocoa and cinnamon. Textural and layered, the palate offers fresh and lively primary red fruits, with sweet spices and savoury characters complemented by Burgundian oak.

Winemaking

Fruit is fermented in open fermenters which are plunged and pumped over daily. Wine is run to new, one and two year old French oak barriques to undergo malolactic fermentation. After nine months the various components are blended and aged in barrel for a further 12 months. After assemblage the wine is fined and bottled on site.

Cellaring

This wine is made for cellaring 8-12 years.



The Restaurant

Head Chef - Dan Gedge

Opening Hours - daily for lunch

The multi award winning Leeuwin Restaurant presents a range of dinners, art exhibitions, wine sessions, cooking schools, concerts and artistic events throughout the year.

Celebrating the art of living well, the Leeuwin Restaurant combines fine wine and food in a picturesque setting. Sweeping verandahs, bifolding doors and domed skylights allow Leeuwin's Restaurant to bask in the tranquility and beauty of its superb setting, overlooking a meadow surrounded by a forest of majestic karri trees.



“Leeuwin stands firm as a restaurant of culinary distinction with, arguably, the finest all-round dining experience in the region. The forest views, the dining room, the art gallery, the service, the wines – it all adds up.”

The West Australian Good Food Guide 2019



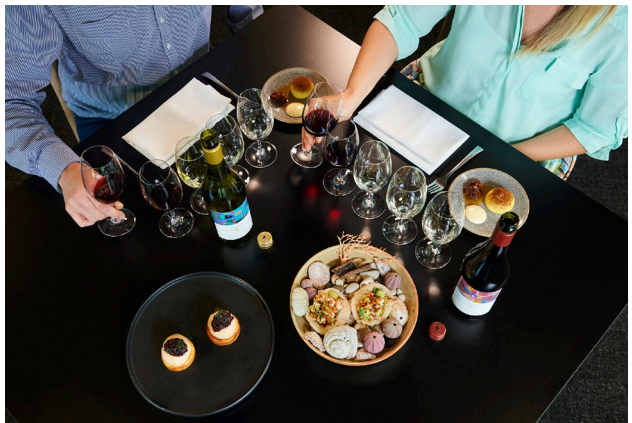
The Cellar Door Experience

CELLAR DOOR - 10AM - 5PM

Leeuwin Estate offers behind the scenes experiences that provide visitors with valuable insight into the history of the Estate, the unique collection of contemporary artworks featured on the 'Art Series' labels & the philosophy behind our winemaking. Celebrating the art of fine wine & food, Leeuwin Estate also offers guests a selection of unique food & wine matching experiences.

Leeuwin offers visitors five unique wine & food experiences:

- Museum Release Wine Tasting
- Art Series Chardonnay Tasting Flight
- Art & Wine Pairing
- Seasonal Experience: Art, Wine & Farm-To-Fork Indulgence
- Triple Celebration: Art, Wine & Ultimate Lunch





The “Art Series” Gallery

OPENING HOURS - DAILY 10AM - 5PM



Leeuwin’s premium wines are known as the “Art Series”. Representing the finest product from each vintage, the labels are adorned with the works of leading contemporary Australian artists.

The collection now comprises over 150 paintings and artworks from artists including John Olsen, Arthur Boyd, Sir Sidney Nolan, Lloyd Rees, Albert Tucker, Fred Williams, Robert Juniper, Clifton Pugh and Imants Tillers.

Each painting forms part of the private collection owned by the Estate. The only work not part of the Estate’s own collection is Sir Arthur Streeton’s “Golden Summer”, which was kindly offered by it’s then owner for use on a special Museum Release of the 1987 Art Series Cabernet Sauvignon before moving to its new home at the National Gallery.

Many of the paintings and sculptures were specifically commissioned. Others were discovered in exhibitions around Australia and the artists approached for copyright permission to be reproduced as part of the label series. Some works have been lent from time to time but most are on display in the Leeuwin Estate Art Gallery.



The Concert Series

“There is a reason Perth’s social and corporate elite make the pilgrimage to the South West for Leeuwin Estate’s annual concert and post-show marquee. For it is, without a doubt, unlike any social event in WA.”

The Sunday Times, April 2018



The tradition of the Leeuwin Concerts began in 1985 when Leeuwin Estate provided financial support for the London Philharmonic Orchestra’s tour to Australia. As part of the visit the Orchestra performed in this unique vineyard setting, thereby launching what was to become an institution - the annual “Leeuwin Concert Series”.

Described as the most extraordinary concerts ever held in Australia, the concerts now enjoy a 34-year history and have featured an eclectic mix of the world’s finest musicians and entertainers.

A highlight of Australia’s social and cultural calendar, visitors make the annual pilgrimage to Leeuwin attired in anything from top hats to t-shirts, to picnic on the sprawling winery lawns. As the sun sets over a majestic backdrop of karri forest and music fills the natural amphitheatre, Leeuwin’s famous kookaburras commence their crackling chorus to the amusement of guests and entertainers alike.



Key Contacts

Leeuwin Estate Winery

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General Enquiries

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Marketing/Media Enquiries

Lucy Davis, Marketing Manager
Email: lucy@leeuwinestate.com.au

Restaurant & Cellar Door

Email: winery@leeuwinestate.com.au
Online Bookings via www.leeuwinestate.com.au

Opening Hours

Leeuwin Estate is open daily 10am - 5pm for tastings and cellar sales. The Restaurant is open for lunchtime reservations. Bookings in advance are highly recommended.



Distributors

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CANADA

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The Wine Cellar

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More Information

www.leeuwinestate.com.au/tradeandmedia

Visit the “Trade & Media” section of the Leeuwin Estate website for access to;

- Tasting Notes
- Technical Notes
- Bottle Shots (high resolution)
- Leeuwin Estate Imagery (high resolution)

www.youtube.com/user/LeeuwinEstate

Subscribe to the Leeuwin Estate YouTube channel and access the below videos:

- The Leeuwin Estate Story
- The Leeuwin Estate Experience
- The Creation of Fine Wine
- Celebrating 40 Years of Fine Wine, Food & The Arts
- The Leeuwin Estate Concert Series

www.leeuwinestate.com.au/maillinglist

Join the Leeuwin Estate Mailing list and keep up to date with new release wines & upcoming events.

www.instagram.com/leeuwinestate

A picture is worth a thousand words, follow Leeuwin Estate on Instagram for a peak behind the scenes.

www.facebook.com/leeuwinestate

Follow Leeuwin Estate on Facebook and be part of the journey.

www.twitter.com/leeuwin_estate

Follow the twitter chatter to keep up to date with everything Leeuwin Estate.