

TECHNICAL & TASTING NOTES

WINE Art Series Chardonnay
VINTAGE 2022
% VARIETAL 100% Chardonnay

Label artwork by Lesley Dumbrell, entitled "Akakia".



THE YEAR

2022 provided a fantastic vintage at Leeuwin Estate.

Spring of 2021 was typically wet and windy. September and October's temperatures were milder than usual, delaying shoot growth and flowering dates. Sunny conditions in early-mid November produced a surge in vine growth and a rapid period of vine flowering. Conditions were warm throughout January and February, with the welcome arrival of the sea breeze a daily constant.

There was a substantial showing of Marri blossom around the vineyard and on the capes, so local birds showed little interest in the ripening grapes. Harvest commenced on February 4 with Pinot Noir, followed by the harvest of all whites by March 15.

TASTING NOTES

Concentrated and intense, the nose is surrounded by a fruit core of nashi pear, finger limes and Lisbon lemon. Delicate complex layers of nougat, brioche, chamomile, galangal, sesame praline and macadamia can be unearthed within. Heightened notes of wattle blossom, jasmine and lime flowers breathe energy and elevation.

The palate is detailed and ethereal. Pear greets nectarine, white peach and lemon curd. Woven and harmonious, it unfolds to a graphite and mineral thread, with a touch of sherbet, aniseed and cardamom. Gentle textures open through the mid-palate with vibrant natural acidity, amidst a black tea, talc and chalk-like finish.

VINIFICATION

Hand harvested fruit was cooled and destemmed, before being held on skins and combined with components of whole bunch pressed parcels. The juice was settled for 12-36 hours, 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, stabilised and bottled.

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| FINING | Bentonite, PVPP and skim milk | FILTRATION | 0.45 µm |
| FINAL ALCOHOL | 14.0% | AVERAGE BRIX | 23.0 – 23.5 |
| FINAL ACID | 7.20 g/l | FINAL PH | 3.11 |
| BARREL MATURATION | 10 months | RELEASE DATE | March 2025 |
| BOTTLING DATE | 4 – 7 September 2023 | | |

LEEWIN ESTATE - THE ART OF FINE WINE

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