



LEEWIN ESTATE
THE ART OF FINE WINE

TECHNICAL & TASTING NOTES

WINE Art Series Chardonnay
VINTAGE 2023
% VARIETAL 100% Chardonnay



Label artwork by Mark Howson, entitled "Distant Blue Hill".

THE YEAR

2023 was another exceptional Margaret River vintage. Following a typically wet and windswept winter in 2022, a prolonged cool and drizzly spring gradually gave way to fine conditions in early November. From that point forward, the season unfolded beautifully, delivering an unbroken stretch of warm, sunny weather through to early April.

Flowering in Chardonnay and Pinot Noir occurred under ideal conditions in early November, ensuring excellent fruit set and even bunch development. Summer was defined by consistency - long, sun-filled days, moderate temperatures between 26-32°C and no heat spikes or summer storms. These stable conditions allowed for slow, steady ripening and the development of beautifully balanced fruit with exceptional purity and intensity. With no Marri blossom this season, extensive netting over the vineyard was necessary to protect the harvest from birds. Chardonnay harvest commenced on February 23 and continued until the first week of March.

The resulting fruit had outstanding ripeness, clarity and composure, delivering a hallmark Margaret River vintage.

TASTING NOTES

Intensely concentrated and lifted, the nose arrives with a rush, all fresh cut pear, white peach, ripe lime zest and pith, before jasmine, white florals and vanilla pods emerge, rounded out by cashew meal and toasted macadamia.

At first coiled and restrained, the palate builds and builds. Gentle, natural acidity is orbited by apple, pear, white nectarine and ripe citrus, all showing their own persistence and drive, but never supplanting the wine's overarching elegance – the completely integrated oak and delicate, layered texture serve to subtly, quietly hem in the fruit characters as they fan out. Profoundly powerful and immensely long, this is a wine of distinction with a remarkable life ahead.

VINIFICATION

Hand harvested fruit was cooled and destemmed and held on skins, 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.

FINING	Bentonite, PVPP, Skim Milk	FILTRATION	0.45µm
FINAL ALCOHOL	13.5%	AVERAGE BRUX	23.5
FINAL ACID	7.31 g/l	FINAL PH	3.10
BARREL MATURATION	11 months	BOTTLING DATE	5 – 7 July 2024
% NEW OAK	100%	RELEASE DATE	March 2026