

TECHNICAL & TASTING NOTES

WINE Art Series Riesling

VINTAGE 2024

% VARIETAL 100% Riesling

Label artwork by John Olsen AO OBE, entitled "Frogs in Riesling".

THE YEAR

Another wonderful year for Margaret River wines.



Winter of 2023 was generally mild. Some blustery pruning days were tackled but there were fewer than usual. Chardonnay and Pinot Noir budburst was early and complete by August 18. Riesling budburst followed soon after, while the reds waited for the weather to fine up in mid-late September.

Summer was dry; the last rain of significance fell in mid-September, with only 25.2mm to the end of vintage. The season was warm, starting earlier than average and finishing earlier. A couple of hot days and generally splendid weather through November and December set up a January 15 vintage start in the Pinot Noir for sparkling. A rapid succession of Chardonnay handpicks commenced on January 30 for several weeks, with fine sunny mild mornings providing perfect conditions for protecting the delicate lime and pear flavours of the fruit. Concurrently the Riesling harvest commenced at night, ensuring that the lemon lime fruit arrived at the winery cooled.

January and February 2024 had a spectacular flowering of the regions local red gum, Marri. Calm harvest mornings were filled with the delicate sweet honey-like scent of the trees laden with blossom. Birds were, during the harvest of the white, completely preoccupied with the bloom.

TASTING NOTES

The nose is perfumed and heightened with citrus blossom meeting galangal and Kaffir lime leaf. Primary fruit of lime, lemon pith and Granny Smith apple lead to subtle flinty notes combing with earth driven spices.

A delicate and elegant wine, with a finely tuned and tightly coiled palate featuring lemons and limes in abundance. An open mid-palate is balance with laced natural acidity, leading to a mineral chalk finish with impressive length.

VINIFICATION

The grapes were picked in the cool of the night by machine and immediately pressed. The juice was floated right away and then bottom racked off gross lees. The juice was warmed and inoculated with pure yeast cultures and fermented in stainless steel tanks between 12-13 degrees for 2 weeks. After fermentation, the best individual parcels were assembled, then stirred, fined, stabilised and bottled.

FINING	Bentonite, PVPP and milk	FILTRATION	Sterile
FINAL ALCOHOL	12.0%	AVERAGE BRIX	20.0
FINAL ACID	7.61 G/L	FINAL PH	2.96
BARREL MATURATION	Nil	RELEASE DATE	August 2024
BOTTLING DATE	22 – 25 July 2024		

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