



Art Series
LEEUWIN ESTATE
2015
MARGARET RIVER
SHIRAZ
13.5% vol WINE OF AUSTRALIA 750mL

Technical Information

Wine: Art Series Shiraz

Vintage: 2015

% Varietal: 94% Shiraz, 6% Malbec

The Year: Chardonnay burst in late August into a slightly warmer than average September. While rain fall for spring was significantly lower than average dams filled and overflowed. October storms roughed up Chardonnay shoots on exposed sites, Cabernet buds were at rosette stage and suffered little damage. November was cooler than average with showers and unrelenting cool southerly breezes. Early summer was cooler than average with little rain. Harvest commenced early February, nights were slightly warmer than average but there were no extremely hot days, the sea breeze obvious every afternoon. Riesling harvest began in the second week of February; Chardonnay later the same week, Sauvignon Blanc harvest was late February through into March. Autumn arrived on the first of March, day time temperatures were lower than average, showers and mostly sunny mild conditions prevailed into April. Cabernet and Shiraz bunches hung out in the mild weather developing exquisite deep fruit flavours and full physiological ripeness.

Chardonnay and Cabernet Sauvignon yields were significantly lower than average, expressing the stresses sustained in spring 2013. The flowering Marri tree that vineyards rely on to distract the birds failed to flower well this season, there was significant pressure on un-netted vineyards across the region.

Tasting Notes: A myriad of cherries, mulberries and blood plums provide the framework on the nose, with camphor, cumin, anise, and toasted fennel seed in the background. Subtle cacao and cracked coffee bean combine with elevated notes of lavender.

The palate is fine with structural tannins and bright acidity. Again, cherries and mulberries are present with savoury oak char and subtle dark chocolate within.

Vinification: Fruit was fermented in both open and closed fermenters with 20% being whole bunches to enhance vibrancy and lift. Ferment vessels were plunged and pumped over daily and the wine run to new, one and two year old barrels for malolactic fermentation. The wine underwent malolactic in barrels and after six months the various components were blended and matured in barrels for a further twelve months. After assemblage the wine was fined and readied for bottling.

Type of Oak: French

Fining: Egg White

% New Oak: 30%

Final Alcohol: 13.7%

Final Acid: 7.28

Bottling Date: 29.11.16 – 30.11.16

Filtration: 2.0 – 0.45 Micron

Toast Level: Medium and Medium plus

Barrel Maturation Time: 16 months

Final PH: 3.22

Release Date: unreleased