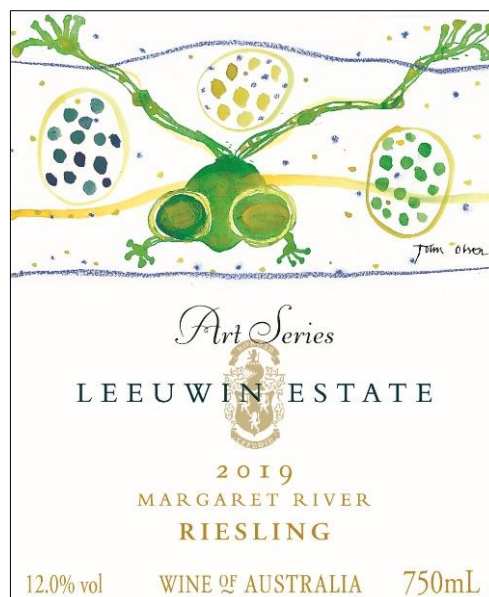


TECHNICAL & TASTING NOTES

WINE LEEUWIN ESTATE ART SERIES RIESLING

VINTAGE 2019

% VARIETAL 100% RIESLING



THE YEAR

Winter of 2018 was met with cold and wet conditions. Rainfall in June and July was lower than average, but significant rainfall in August filled dams on the Estate. The mild early spring conditions delayed flowering by approximately 10 days over much of the vineyard, before the weather improved significantly and warm blue sky days were common place. A significant 52mm of rain in late January set up the unirrigated vineyards for a perfect final ripening. Vintage commenced in the last week of February when the crisp and delicate flavours of the Riesling were harvested.

TASTING NOTES

Elegance and perfume are the highlights on the nose – jasmine, lemongrass, kaffir leaf and galangal meet with the varietal pedigree of freshly cut lime and lemon.

Energy and vitality is at the forefront on the palate, native finger limes is the thread with subtleties of lemon sherbet surrounding. A delicate mouthfeel through the core is gently balanced with a fine and mineral acid line.

VINIFICATION

The grapes were picked in the cool of the night by machine and immediately pressed. The juice was floated immediately 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, milk	FILTRATION	Sterile
FINAL ALCOHOL	12%	BARREL MATURATION TIME	Nil
FINAL ACID	9.13 G/L	FINAL PH	2.87
BOTTLING DATE	5 July 2019 – 9 July 2019	RELEASE DATE	February 2020
AVERAGE BRIX	20.0		

LEEUWIN ESTATE - THE ART OF FINE WINE

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