

TECHNICAL & TASTING NOTES

WINE Art Series Sauvignon Blanc

VINTAGE 2023

% VARIETAL 100% Sauvignon Blanc

Label artwork by Roslyn Kean, entitled "Crossings 1 'Detail'".



THE YEAR

2023 was another exceptional Margaret River vintage. A long, warm and sunny summer encouraged the development of wonderfully ripe grape bunches.

Winter of 2022 was typically rainy and windy. A prolonged mid-late Spring was cool, drizzly and cloudy. There was a rapid improvement in the weather in the second week November, paving the way for a continuous run of fine warm and sunny days through December to early April.

A sunny fine flowering period ensured, first noted in the Chardonnay and Pinot in early November and complete by November 20. Summer provided a long and perfect run for the ripening grapes, with no heat spikes or thundery rain days. Daytime temperatures were a consistent 26 - 32C degrees. Atypically there was no Marri blossom this summer following the massive bloom in summer 2022. Subsequently, many nets were deployed to protect the harvest from birds.

Sauvignon Blanc was harvested through mid-March.

TASTING NOTES

The nose is an inviting myriad of primary fruits highlighting cut lime, pink grapefruit, lemon blossom and cape gooseberries. It is bright and lifted with a delicate subtle complexity of cardamon and coriander seeds.

The palate creates energy and vitality throughout, showcasing citrus, lemon sherbet, grapefruit and burnt limes. Diligent textures combine with subtle yet complex chamomile and cardamon spice as a fine, woven, and pristine acid profile defines the long concentrated structured palate.

VINIFICATION

The grapes were crushed, pressed and the juice then cold settled. After settling, the juice was racked and inoculated with pure yeast cultures with 30% being fermented in one year old French oak barriques. This wine was matured in barrels for four months to age on lees, with fortnightly batonnage to build subtle texture and complexity. Following this short maturation period, the barrel fermented and matured components were then blended with the tank fermented wine, lightly fined, stabilised and bottled.

FINING	Bentonite, PVPP & skim milk	FILTRATION	Sterile
FINAL ALCOHOL	13.0%	AVERAGE BRIX	22.5
FINAL ACID	7.00 G/L	FINAL PH	3.15
BARREL MATURATION	4 months	RELEASE DATE	October 2023
BOTTLING DATE	12 - 14 September 2023		

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