

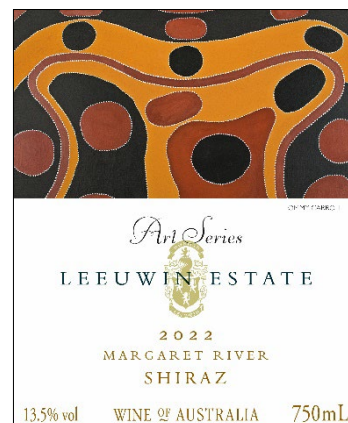
TECHNICAL & TASTING NOTES

WINE Art Series Shiraz

VINTAGE 2022

%VARIETAL 94% Shiraz, 3% Viognier, 3% Malbec

Label artwork by Tommy Carroll, entitled "Nuguwarrding"



THE YEAR

2022 provided a fantastic vintage at Leeuwin Estate.

Spring of 2021 was typically wet and windy. September and October's temperatures were milder than usual, delaying shoot growth and flowering dates. Sunny conditions in early-mid November produced a surge in vine growth and a rapid period of vine flowering. Conditions were warm throughout January and February, with the welcome arrival of the sea breeze a daily constant.

There was a substantial showing of Marri blossom around the vineyard and on the capes, so local birds showed little interest in the ripening grapes. Harvest commenced on February 4 with Pinot Noir, followed by the harvest of all whites by March 15.

Late March and early April saw a small window of rainfall, leading to a classically prolonged warm ripening period for the reds. These mild sunny conditions allowed wonderful ripe tannins and flavours to develop. The Cabernet and Shiraz were harvested through the first 3 weeks of April.

TASTING NOTES

A floral and perfumed nose is surrounded by violets and rose petals. There is a dark core of mulberries, raspberries and currants. It's concentrated and darkly dense with subtle nuances of graphite and petrichor. Delicate spice of cinnamon, nutmeg and vanilla pod combine with Szechuan pepper.

The palate is intense and complex, with woven layers of black pastille fruits, mulberries and dark cherries. Bouyant acidity gives rise to vibrancy and freshness. Subtle stalk phenolics are delicately integrated, leading to a mineral thread from mid to back palate of coffee bean, cocoa and black cardamom. Alongside lies alluring umami elements, finishing with elegant, fine and yet structural tannins.

VINIFICATION

All fruit was individually berry sorted and fermented in both open and closed fermenters with 20% being whole bunches on top to enhance vibrancy and further lift. Ferment vessels were plunged and pumped over daily and the wine run to new, one and two-year-old barriques and larger format French oak. The wine underwent malolactic in barrels and after six months the various components were blended and matured in barrel for a further twelve months. After assemblage the wine was fined and prepared for bottling.

FINING	Egg white	FILTRATION	Sterile
FINAL ALCOHOL	13.5%	TOAST LEVEL	Medium
FINAL ACID	7.12 G/L	FINAL PH	3.34
BOTTLING DATE	4 – 6 December 2023	RELEASE DATE	Q1 2024

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