

TECHNICAL & TASTING NOTES

WINE ART SERIES SHIRAZ

VINTAGE 2020

% VARIETAL 98% SHIRAZ, 2% MALBEC

THE YEAR

2020 produced another outstanding, characteristic Margaret River vintage.

Winter of 2019 was typically wet and windy, although overall winter rainfall was lower than average. Chardonnay was the first variety to burst in the middle of August, encouraged by a prolonged period of sunny weather in late July and early August. Budburst was then noted in the Riesling and Cabernet through late August and September.

Summer was generally warm with few hot days. Veraison was first noted in the Estate Pinot Noir vineyards in mid-December, which is significantly earlier than usual. Nets went onto the vineyards through early January, although a good show of Marri blossom in the region kept the birds away from the ripening vines until March, when the Marri flowering was complete.

Harvest commenced in the final week of January, with Pinot Noir being picked for the Estate Brut. Mild, temperate days and cool nights allowed the reds to develop beautiful tannin, flavour and sugar ripeness. Harvest of the Cabernet Sauvignon and Shiraz began in mid-March and the last Estate fruit was picked on April 4.

TASTING NOTES

An abundance of dark cherries, blueberries, mulberries and currants surround the nose with heightened floral notes of violets and lavender. Beneath there lies subtle spice notes of black cardamom, cinnamon, nutmeg and star anise. Gentle layering of cedar, black pepper, and chalk is threaded within.

An energetic palate with bright and fresh acidity is the backbone weaving within concentrated boysenberries, cherries and currants. There is dimension and capacity through the mid, leading to structural silky tannins that linger to a long finish.

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 (30%), 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.



FINING	Egg white	FILTRATION	Sterile
FINAL ALCOHOL	13.5%	TOAST LEVEL	Medium
FINAL ACID	6.74 G/L	FINAL PH	3.40
BOTTLING DATE	7 - 9 December 2021	RELEASE DATE	November 2022

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Stevens Road, Margaret River, Western Australia
Email: info@leeuwinestate.com.au | Phone (08) 9759 0000
www.leeuwinestate.com.au