

TECHNICAL & TASTING NOTES

WINE Art Series Chardonnay

VINTAGE 2020

% VARIETAL 100% Chardonnay

Label artwork by Julia Ciccarone, entitled "Yellow Balloon".



THE YEAR

2020 produced another outstanding, characteristic Margaret River vintage. Chardonnay was a stand-out varietal, with remarkable natural acid and fruit weight.

Winter of 2019 yielded typically wet and windy conditions, filling dams on the Estate. Chardonnay was the first varietal to burst in mid-August, encouraged by a prolonged period of sunny weather in late July.

Summer was generally warm with few hot days. Veraison was considerably earlier in 2020, first noted in the Estate Pinot Noir vineyards in mid-December, while Chardonnay followed in the final week of December.

Chardonnay harvest commenced in early February and continued over a fortnight, as different sites expressed the influences of their terroir on flavour and ripeness.

TASTING NOTES

Power and presence on the nose, then energy and vitality are the thread. Lemon curd, fresh nashi pear and lime create the shape and frame aromatically. Beneath, there are layers of vanilla pod, tea leaf, lemon myrtle and flint nuances. Heightened fragrance of frangipani and citrus blossom ensue. Neatly packaged and foiled are notes of patisserie, flint and nougat.

The palate is precise, focussed and fine with delicately woven texture through the mid-palate. Juicy white peach combines with pear at the core. Threaded within is harmony, elegance and vibrancy that pulls all elements together in a seamless line. A saline and mineral finish is the hallmark of this classic 2020 vintage.

VINIFICATION

Cool destemmed fruit held on skins combine with components of whole bunch pressed parcels. The juice was settled for 12-36 hours, racked and inoculated with yeast. 100% of the juice was barrel fermented in new French oak barriques and the lees stirred regularly. After 11 months in barrels, the various components were blended, fined, cold stabilized and bottled.

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| FINING | Bentonite, PVPP & skim milk | FILTRATION | 0.45µm |
| FINAL ALCOHOL | 13.5% | AVERAGE BRUX | 23.0 - 23.5 |
| FINAL ACID | 7.26 G/L | FINAL PH | 3.10 |
| BARREL MATURATION | 11 months | RELEASE DATE | March 2023 |
| BOTTLING DATE | 10 - 12 August 2021 | | |

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