

# TECHNICAL & TASTING NOTES

WINE Art Series Cabernet Sauvignon  
VINTAGE 2022  
% VARIETAL 99% Cabernet Sauvignon, 1% Malbec

*Label artwork by Robert Owen, entitled "Blue Note # 3".*



## THE YEAR

2022 provided a fantastic, classic Margaret River 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 depth of currants, dark cherries and boysenberries greet the nose. Fragrance of violet and lavender creates a perfumed and heightened lift. Complexities of oregano, dried sage, black cardomom, anise and tobacco leaf gather beneath.

The palate is concentrated and finely textured, with a core of currants and dark cherries. There is elegance with an ethereal nature; brightness, vibrancy and buoyancy of natural acidity is a highlight. Black olive, vanilla pod and petrichor lead to a palate with a neatly packaged tannin graphite-like structure.

## VINIFICATION

After hand-harvesting, individual berry sorting and cold soaking, fermentation took place in closed, static fermenters at temperatures between 26C-30C. Extraction occurred by pumping over each individual parcel three times daily. Following malolactic fermentation entirely in barrel, including 50% new French oak for 9 months of maturation, the separate parcels were blended for further maturation in French Bordelaise coopered barriques with seasonal rackings. This wine spent 22 months in total in oak.

FINING	Egg white	FILTRATION	Sterile 0.45um
FINAL ALCOHOL	13.5%	TOAST LEVEL	Medium
FINAL ACID	6.98 g/l	FINAL PH	3.30
BOTTLING DATE	22 – 24 January 2024	RELEASE DATE	May 2025