

# TECHNICAL & TASTING NOTES

WINE Art Series Riesling  
VINTAGE 2025  
% VARIETAL 100% Riesling

*Label artwork by John Olsen AO OBE, entitled "Frogs in Riesling".*

## THE YEAR

The 2025 vintage at Leeuwin Estate will be remembered as a standout year, shaped by ideal ripening conditions that delivered exceptional fruit intensity and flavour purity.

After a prolonged dry period, significant late winter rains breathed new life into the landscape—replenishing dams, nourishing soils, and setting the stage for a strong growing season. A favourable spring followed, encouraging healthy flowering and fruit set. As summer arrived, a harmonious blend of warm, sunlit days and cooling south-easterly afternoon breezes preserved vibrant aromatics and natural acidity across the vineyard.

Riesling budburst began in the final days of August and continued into early September. Classic spring weather promoted vigorous canopy growth, supporting the fruit's journey to full expression. Harvest commenced on February 17 and spanned ten cool nights—each picking timed to capture the delicate aromatics, vivid fruit character, and crisp acidity.

With its ideal growing and ripening phases, the 2025 vintage showcased the full potential of Leeuwin Estate's old-vine blocks. Modest yields contributed to heightened fruit complexity, making this vintage one of elegance, intensity, and remarkable balance.

## TASTING NOTES

Aromatic and alluring, this wine opens with a lifted perfume where citrus blossom gracefully entwines with the exotic spice of galangal and the zest of Kaffir lime leaf. The core of the bouquet is anchored in pristine primary fruits—lime juice, lemon pith, and crisp Granny Smith apple—while delicate flinty nuances and earthy spice layers contribute a quiet, sophisticated complexity.

On the palate, finesse and focus define its character. The structure is finely honed and tightly composed, delivering a vivid expression of lemon and lime in perfect harmony. A poised mid-palate offers a gentle openness, beautifully balanced by seamlessly integrated natural acidity. The finish is long, mineral-driven, and chalky, echoing purity and restraint with enduring elegance.

## VINIFICATION

The grapes were harvested in the cool of night by machine to preserve freshness and delicate aromatics, then promptly pressed upon arrival. The juice underwent immediate flotation before being carefully racked off gross lees. It was gently warmed and inoculated with selected pure yeast cultures, then fermented in stainless steel tanks at controlled temperatures between 12–13°C over a period of two weeks. Following fermentation, the finest individual parcels were selected and blended. The final wine was then stirred, fined, stabilised, and bottled.

FINING	Bentonite, PVPP and milk	FILTRATION	Sterile
FINAL ALCOHOL	12.0%	AVERAGE BRIX	20.0
FINAL ACID	7.19 G/L	FINAL PH	2.89
BARREL MATURATION	Nil	RELEASE DATE	August 2025
BOTTLING DATE	17 July 2025		

