



2002 LEEUWIN ESTATE ART SERIES CHARDONNAY

Review Summary



96 pts – Wine Spectator Top 100 “A wine of marvelous richness and unexpected subtlety, this has delicious pear, mineral, gooseberry and lime flavors in profusion, beautifully wrapped in a veil of spicy oak, persisting impressively on the long, long finish.”

**Wine Spectator
October 19, 2005**

93 pts “Light gold. Tangy, high-pitched aromas of Meyer lemon, pear, apple, spicy Asian basil, vanilla and clove. Round and supple but firmly built, with refreshing, bright flavors of ripe pears, Granny Smith apple and musky yellow plum. There's nothing tropical going on here, just a highly impressive collection of ripe orchard fruits. This has excellent flavor definition and structure, finishing with a brisk note of blood orange and subtle hints of hazelnut and oak spice.”

**Stephen Tanzer's International Wine Cellar
September/October 2005**

92 pts “2002 Art Series Chardonnay gives aromas of preserved ginger and mandarin peel with nuances of wet stones, brine and a pleasantly musky almost mushroom character. Crisp, a bit less rich and silken than the 2005, this has a long, chalky finish. Drink it now to 2015+.”

**Lisa Perrotti-Brown, Robert Parker's The Wine Advocate
October 2010**

92 pts “Selected predominantly from a block of chardonnay planted in 1974, Leeuwin's Art Series proves its worth through the course of long aging. The vines grow on a gravelly hill facing northwest, naturally low-yielding on old, granitic soils. As the wine opens in the glass, it builds from rich and smoky toward complexity and finesse, the flavors developing into loquat, dried honey and beeswax. Then it finishes clean, breezy and cool, for marron in Margaret River, or crab in the States.”

**Wine & Spirits Magazine
February 2006**



92 pts “Far superior, and one of Australia's most profound Chardonnays, is the 2002 Chardonnay Art Series. Always more backward and built for the long term, the 2002 exhibits buttered pear, honeyed citrus, lemon blossom, and apple-like fruit in a medium to full-bodied format with good acidity as well as a cooler climate mouthfeel and finish.”

Robert Parker's The Wine Advocate
October 2005

90 pts “Green tints in the glass. Hints of wild mushroom in the glass, green lemon and melted butter. The palate displays very good depth, lanolin, honeysuckle and orange zest, needing a little more acidity towards the finish that has great volume, yet just leaves me wanting more persistency as displayed by the 2006. Still very fine and it may open up.”

Neil Martin, erobertparker.com
May 2009

“There was no flab or gasps for last breath. It was fresh, really, even a touch acerbic but just starting to soften. Honey, toast, white peaches, cheese, sweet lemons, nuts... just a ton of stuff going on and the funkiness, while there, was firmly in check. More Dr. Jekyll than Yarra Yering's Mr. Hyde, for sure.”

Joe Roberts, lwinedude.com
July 12, 2012

“Art Series Chardonnay is generally considered to be the finest white wine in Australia, and is one of only two white wines ranked as “Exceptional” in Langton's Classification. The 2002 is very pale green-gold, with oak-derived aromas of coconut and white peach on the nose. The intense and opulent underlying fruit evokes peaches and cream. The style verges on fat, but there is enough acidity to sustain freshness and balance for ten years or more. The finish is extremely rich. \$\$\$\$ Drink to 2012+.”

Neil Beckett, 1001 Wines You Must Taste Before You Die
2008