



LEEWIN ESTATE

2003 ART SERIES SHIRAZ

Region

Margaret River, Western Australia

Varieties

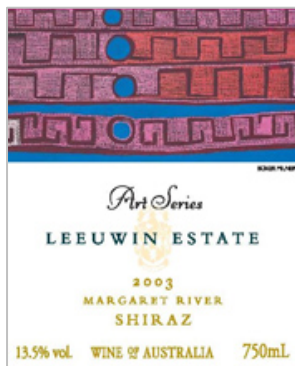
Shiraz

Maturation

18 months in French oak

Technical Analysis

13.5% alc/vol; 6.1 g/l; 3.58 pH



Background

Low yields, French oak and a non-interventionist attitude allow the fruit for our Art Series Shiraz to express its characters of intense berry, pepper and spice.

The Art Series represents Leeuwin's finest wines from each vintage. The winemakers have always selected the optimum fruit, transforming it into Leeuwin's highest quality wines for this label. They are identified with paintings commissioned from leading contemporary Australian artists.

Tasting Notes

Color is dense and dark with a purple/black core. Succulent and opulent, the nose shows hints of French oak and lifted notes of spicy ripe plums. The palate is silky and seamless, with the oak and vinous components in total harmony. The concentration and complexity of flavors is indicative of the mix of traditional and modern winemaking techniques used. The wine has a generous structure with super fine tannins and a concentrated finish. Excellent with traditional and game meat dishes, this wine will age for 7 to 10 years.

100 % of this fruit was fermented in open fermenters with 15 % being whole bunches to extend the fermentation time. Open fermenters were plunged and pumped over daily and the wine was run to one, two and three year old barrels for malolactic fermentation. It then underwent malolactic in barrels and after six months the various components were blended and aged in barrels for a further five months. After assemblage the wine was fined and readied for bottling.

Additional Notes:

For further information contact
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