



2007 LEEUWIN ESTATE ART SERIES CHARDONNAY

Review Summary



97 pts Best White Wine of 2010 “Where do you start with Leeuwin chardonnay, consistently Australia's great chardonnay and some would argue our greatest white wine. This is typical of the style with delicate fine grapefruit and cereal nuances, lightly spice and cinnamon, plus a little creaminess. The palate is restrained (this was tasted eight months prior to release) yet there is the classic combination of power and delicacy. Although it was picked quite ripe it's still quite reserved.”

**Ray Jordan's WA Wine Guide
2010**

97 pts “Leeuwin Estate Art Series Chardonnay from Margaret River very well might be the single best Chardonnay outside of Burgundy. Other Chards have great years, but this wine is great every vintage...Noble treatment in the cellar doesn't contain this wine's feral nature. It starts off wild, mushroomy if you like, but really it's funkier than that, and it rolls for a while, smoothing out as it goes, but never getting meek. It's more of an oatmeal, fermented buckwheat pancake, wheat toast, wild mushroom soup experience than fruit, but there is some golden apple in there too. It's a truly great wine that wins your attention sip after sip. I liked it best in a globe-shaped glass that let the aromas run free.”

**W. Blake Gray, The Gray Report
November 14, 2011**

96 pts - Best of the Best by Variety “Pale, bright straw-green; fragrant grapefruit, melon and white peach aromas, the oak subtle and integrated, are followed by an exceptionally intense and long palate, the alcohol lost in the sea of flavor.”

**James Halliday's Australian Wine Companion
2011**

96 pts “Stylish, powerful chardonnay of Grand Cru-like concentration and elegance. Heady, slightly smoky and waxy aromas of melon, grapefruit, smoked meats, nougat and vanilla oak are evenly balanced and lifted by a scent of white flowers. It's sumptuous, deeply and richly flavoured, already very smooth and mellow, revealing a long, persistent core of white peach, apple grapefruit backed by spicy, nutty and creamy complexity. It moves easily down the palate, finishing with length of fruit, freshness and a lingering meaty, savory aspect.”

**Jeremy Oliver, The Australian Wine Annual
2011**



96 pts “I wasn’t as sold on the 2006 vintage as Mattinson and many others, preferred the 2005. I am a rock. Classic Leeuwin dried pear with nectarine and plenty of spicy oak (that’s already looking unusually well integrated at such an early age, I might add) and savory toasty flavors. There’s a particularly strong hazelnut flavor here too, that I really enjoy. It has very fine acidity and just a little warmth, but the weight and power smoothes it out admirably. And yet for all that it’s not a heavy wine either and has a dashing sense of finesse and elan. Length is exemplary with a spicy aftertaste. A top vintage, no doubt.”

Gary Walsh, Winefront Monthly
April 6, 2010

95 pts “Around 3000 cases of the flagship Art Series Chardonnay are produced with Leeuwin Estate blocks 20, 22, 96 and 97 contributing to the blend (all Gin-Gin / Mendoza clone). It is all barrel fermented in 100% new French oak where it usually remains for around 12 months. The 2007 Art Series Chardonnay was still youthfully mute revealing a moderate intensity of peaches, oatmeal, chalk, lemon zest, ginger, anise and jasmine with the oak barely perceptible in the background. Rich, ripe, full bodied yet wonderfully structured with crisp acidity and a real minerality, this beauty has a very long finish with the oak integration already nearly seamless. Consider drinking it from 2013 to 2020+.”

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

94 pts “Polished, focused, fresh and vibrant, with a subtle interplay of pear, hazelnut, tropical fruit and tobacco aromas and flavors mingling effectively and gaining in intensity as the finish persists. Seamless and inviting, this should age beautifully.”

Harvey Steiman, Wine Spectator
July 31, 2010

93 pts - #11: Top 100 New Zealand/Australian Wines 2011 “One of Australia’s benchmark Chardonnays continues its roll, offering up opulent scents of vanilla, peach and mango. Tropical fruit and toasty oak flavors are easily carried by a lush, full-bodied delivery system that seems to unfold kaleidoscopically on the palate, finishing long and multilayered. On the conservative side, drink now–2015.”

Joe Czerwinski, Wine Enthusiast
February 2011

93 pts “Light, hazy yellow. Expressive, high-pitched aromas of lemon zest, orange, dried fig and talc, plus a hint of white pepper; picks up notes of allspice and mace with air. Taut and sharply focused, offering fresh citrus flavors and deeper notes of bitter apple skin and marzipan. A dusty mineral quality carries through the long, chewy, faintly sweet finish. Offers an impressive interplay of liveliness and depth.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2010



90 pts “The platinum color and fine pear like scent show the restraint in this chardonnay. Oak dominates the flavors for now, with cinnamon and caramel notes that last in the finish. But the core of the wine – juicy pear, nectarine and loquat has a freshness that will turn that oak toward minerality with bottle age. Hints of it are already there.”

**Joshua Greene, Wine & Spirits Magazine
October 2010**

★★★ Recommended “Fresh citrus, lime, white flowers and good oak on the nose. Balanced, with good weight. Attractive creamy texture and a lovely drink.”

**Decanter Tasting Panel, Decanter Magazine
March 2011**

★★★★★ “Creamy, nutty, nougat and marzipan and barrel-fermented and oak nose; hints of grapefruit. Palate has tremendous body and depth of flavor, with lots of leesy characters. Intense, dry and very savory, with impressive persistence. Intense, concentrated and harmonious.”

**Huone Hooke, Decanter Magazine UK
November 2010**

“Chalky and mineral, apricots and peaches coming out but not stealing the show, hints of vanilla tempered by ginger and limes. The mouthfeel was excellent, combining saline and cream, apples and pith and somehow making it all work out okay in the end. Lovely and powerful.”

**Joe Roberts, Iwinedude.com
July 12, 2012**

“Firmer and tighter than last year's '06, 2007 Art Series Chardonnay seems to have all of the attributes required to make it a must-have wine for any Chardonnay lover. There is finesse here and layers of fruit which peel gently away to reveal a golden core. Like the 2007s in Burgundy, this wine is built around its stunning, cliff-hanger acidity and naked energy. It is a crime to drink it early, but we don't mind a little flirting with the law!”

**Matthew Jukes, 100 Best Australian Wines
May, 2010**

“Beautiful, fresh but full palate, a lovely ripe Ogen melon breadth to this. Fantastic fruit and clarity here. Tangy and juicy but has breadth of fruit.”

**Tom Cannavan, www.wine-pages.com
2010**

“Another year, another great Art Series – what a tremendous line up of successive vintages Margaret River has presented of late. Zesty grapefruit, lemon blossom and just-picked white peach amid cashew and nutmeg oak. Backward and lively, it finishes with lingering minerality.”

Tyson Stelzer, Wine 100