



2008 LEEUWIN ESTATE ART SERIES RIESLING

WINEMAKER: Paul Atwood
REGION: Margaret River, Western Australia
VARIETALS: Riesling
FERMENTATION: Stainless Steel
ANALYSIS: 11.7% alc/vol. | 7.9 g/L TA | 3.08 pH

VINTAGE NOTES:

Excellent winter and early spring rains in 2007 set the Leeuwin vines up well for the dry summer season ahead. Late spring was generally mild and sunny, leading to average flowering dates across all varieties. Summer arrived, delivering fine, warm and sunny weather with few hot days and the benefit of cooling afternoon sea breezes, ideal for ripening flavorful yet well-structured Riesling.

WINEMAKING:

The grapes were picked in the cool of the night by machine and immediately pressed. The juice was cold settled with enzymes for 7-10 days and then racked off gross lees. The juice was warmed and inoculated with pure yeast cultures and fermented in stainless steel tanks under controlled temperature conditions. After fermentation, the wine was fined, cold stabilized and bottled.

TASTING NOTES:

Pale straw color in color, the nose offers an array of bright citrus fruits with a cooling mineral blast and lifted jasmine notes. The palate delivers intensity and focus, the classic Rieslings flavors of lime, grapefruit and crisp apple showing both purity and persistence. The finish is typically dry with clean, crisp acidity.

CRITICAL ACCLAIM: 90 pts Wine Spectator, 89 pts Stephen Tanzer, 88 pts/Best Buy Wine & Spirits Magazine, 88 pts Robert Parker

ABOUT LEEUWIN ESTATE:

After an extensive search in 1972 for the most suitable premium viticultural area in Australia, Robert Mondavi singled out the future site of Leeuwin Estate. Thrust into the international spotlight when their 1980 Art Series was awarded Decanter's highest recommendation, the Estate has since performed with stellar consistency, the Horgan family defending their position as one of Australia's leading wineries.



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