



2013 LEEWIN ESTATE ART SERIES RIESLING

WINEMAKER: Paul Atwood
REGION: Margaret River, Western Australia
VARIETALS: Riesling
FERMENTATION: Stainless Steel
ANALYSIS: 12.0% alc/vol. | 6.89 g/L TA | 2.90 pH

VINTAGE NOTES:

A terrific vintage beginning with a typical mild winter and spring with little hail and below average rainfall, though dams filled and overflowed. Flowering occurred in sunny, warm weather during early to mid November. Temperatures were above average with very few hot days, accompanied by cool afternoon sea breezes.

WINEMAKING:

The grapes were picked in the cool of the night and immediately pressed. The juice was cold settled with enzymes for seven to ten 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:

Freshly cut limes, lemon sorbet and hints of Granny Smith apples combine with pronounced floral notes, hints of sweet spice and fragrant kaffir lime leaf. The palate is taut and fine with bursting Tahitian lime and lemon pith. Lively and racy acid underpins the palate throughout. Mineral and flint characters make this vintage one of Leeuwin's finest.

CRITICAL ACCLAIM:

92 pts/**BEST BUY** Wine & Spirits, 91 pts James Halliday's Australian Wine Companion, 90 pts Stephen Tanzer's International Wine Cellar, 89 pts Wine Spectator

ABOUT LEEWIN 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.

