



2014 LEEWIN ESTATE ART SERIES RIESLING

WINEMAKER: Paul Atwood
REGION: Margaret River, Western Australia
VARIETALS: Riesling
FERMENTATION: Stainless Steel
ANALYSIS: 12.1% alc/vol. | .08% RS | 7.20 g/L TA | 2.93 pH

VINTAGE NOTES:

Another terrific vintage beginning with a wet winter and a windy spring. Flowering occurred in sunny, warm weather during early to mid-November. Temperatures throughout the ripening period were warm with very cool nights. The Riesling harvest took place in February under near perfect conditions.

WINEMAKING:

The grapes were harvested at 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:

Delicate with subtle perfume. A precise fruit spectrum of freshly cut limes and lemon skin weave harmoniously with elevated floral notes, hints a sweet spice and fragrant kaffir lime leaf. The palate has tension, it is taut and fine. The natural acid line gives definition and precision. Lime flesh, lemon sherbet and Granny Smith apples grab the palate, which leads to a mineral and slightly chalky and elegant finish.

CRITICAL ACCLAIM:

90 pts Australian Wine Companion, 91 pts Vinous, 88 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.

