



2009 LEEUWIN ESTATE ART SERIES RIESLING

Review Summary



91 pts

James Halliday
2011 Australian Wine Companion

90 pts “Pale yellow. Vibrant aromas of lemon zest, pink grapefruit and wet stone. Very dry and precise, offering tangy citrus fruit flavors and a deeper note of pear skin on the back half. Gains flesh with air while retaining vibrancy; I’ll bet this will age nicely.”

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

90 pts “Soft and light, this rolls across the palate like a gentle coastal rain of lime like acidity and ripe citrus fruit. The acidity is persistent, needing fresh-shucked littlenecks or other shellfish to tuck under its edge.”

Joshua Greene
Wine & Spirits Magazine
October 2010

90 pts “Riesling from Australia rarely gets the respect it deserves, and the reason for this is simple: Far too consumers know how delicious and versatile with food it is for it to be respected at a level commensurate to its merits. This delicious example might look a little old in the 2009 vintage from the southern hemisphere, but that is emphatically not the case, and indeed it is only now starting to hit its stride. Ripe apple fruit and stone fruit notes vie for center stage, with citrus notes pitching in from the wings. Although it is fresh and crisp and sharply defined, it is also quite generous in flavor and texture, and will work well with everything from lighter shellfish dishes to foods as robust as grilled tuna steak.”

Michael Franz
WineReviewOnline.com
December 13, 2011



89 pts – Very Good “This straw colored dry Riesling from down under opens with a mild bee’s wax and faint apricot bouquet. On the palate this wine is medium bodied, slightly acidic and mouthwatering. The flavor profile is a mineral infused Anjou pear with notes of lime and clementine. The finish is dry and subtle. This wine is food friendly and would pair well with fish and seafood dishes. I would pair it with linguine with a garlic clam broth.”

Ken Hoggins
KensWineGuide.com
October 30, 2012

89 pts “The tasting line-up began with the 2009 Art Series Riesling, revealing pronounced aromas of lime leaves, yuzu zest, passion fruit and warm grapefruit. Crisp, light to medium bodied, fully dry and elegant, it gives a long steely finish.”

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

88 pts “Light and tangy, with a licorice edge to the lime and green melon flavors. Finishes with some pizzazz. Drink now through 2020.”

Harvey Steiman
Wine Spectator
June 15, 2010

WINE OF THE WEEK “The Leeuwin Estate Art Series Riesling 2009, Margaret River, displays a radiant pale straw-gold color and a high-toned bouquet of green apples, lychee, lime and grapefruit, with some spiced peach in the background, and a distinct whiff of the grape’s requisite petrol or rubber eraser aroma, bracing and cleansing; give it a few moments and whiffs of some shy astringent mountain blossom waft from the glass. The grapes for this wine were picked at night, and the juice was cold-settled for seven to 10 days; fermentation was in stainless steel tanks. Not surprising, then, that this startlingly vivacious Riesling rests on a structure of crystalline acidity that seems to grow from a bedrock of crushed gravel and flint, above which is poised a dry and quenching fruit cocktail of citrus and stone-fruit with a hint of spiced pear. The finish is crisp, minerally and vibrant. A Riesling of lovely and somewhat austere purity and intensity.”

Fred Koepfel
BiggerThanYourHead.com
November 21, 2011



“It actually doesn’t taste much like what you might expect from a Riesling. From Margaret River in Western Australia, a longtime surfer town that has evolved into a foodie destination, this wine boasts floral essences and zesty fruit, balanced by a solid Riesling’s minerality.”

Chantal Martineau
FoodRepublic.com
January 2012

