



2014 LEEWIN ESTATE ART SERIES SHIRAZ

WINEMAKER: Tim Lovett
REGION: Margaret River, Western Australia
VARIETALS: Shiraz (94%), Malbec (5%), Viognier (1%)
MATURATION: 18 months in French oak barrels (40% new)
ANALYSIS: 13.7% alc | 6.31 g/L TA | 3.51 pH

VINTAGE NOTES:

A fabulous vintage with excellent weather conditions for developing and maintaining the delicate flavors of the white fruit. While early spring was very windy, rainy and cool, the weather improved through October and November and December was generally fine and warm. The warm and dry conditions continued until harvest, which took place in early March.

VINIFICATION:

All the hand harvested fruit was fermented in open fermenters with 15% being whole bunches to extend the fermentation time. Open fermenters were plunged three times daily and then the wine was transferred to a combination of new, one and two year old barrels to undergo malolactic fermentation. After six months the various components were blended and aged in barrels for a further twelve months, followed by a gentle fining prior to bottling.

TASTING NOTES:

Concentrated blueberries, mulberries and plums give density to a nose that also exhibits black cardamom, anise caramel and hickory. There is subtle lift with rose petals and violets offering further fragrance. Black and blue fruits dominate the palate with upfront weight and texture. Woven fruit layers meet subtle smokey oak creating a layered palate, laced with a finely balanced acid line.

CRITICAL ACCLAIM:

94 pts JamesSuckling.com, 90 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.

