



2016 LEEUWIN ESTATE ART SERIES RIESLING

WINEMAKER: Tim Lovett
REGION: Margaret River, Western Australia
VARIETALS: Riesling
FERMENTATION: Stainless Steel
ANALYSIS: 12.0% alc/vol. | .07% RS | 7.54 g/L TA | 2.92 pH

VINTAGE NOTES:

A cooler than average spring and summer saw cool breezes and some rain showers through November. Harvest commenced early February, nights were slightly warmer than average but there were no extremely hot days, and the sea breeze provided a moderating influence every afternoon. Riesling harvest began in the second week of February.

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:

Lifted and bright with great clarity, the nose expresses cut limes and lemons. Subtle notes of kaffir, lemongrass, jasmine and fresh sesame seed lie in the background. Defined by a finely structured palate with delicate texture and sherbet-like acidity, the palate shows lemon pith, lime and cardamom pod.

CRITICAL ACCLAIM:

93 pts JamesSuckling.com

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.

