



2017 LEEWIN ESTATE ART SERIES RIESLING

WINEMAKER: Tim Lovett
REGION: Margaret River, Western Australia
VARIETALS: Riesling
FERMENTATION: Stainless Steel
ANALYSIS: 12.0% alc/vol. | .07% RS | 7.84 g/L TA | 2.94 pH

VINTAGE NOTES:

A wetter than average winter was followed by a relatively cool and wet spring. Flowering was 10 days later than in 2016, and generally sunny conditions resulted in excellent set across all varieties. Summer was mild with few hot days. The Riesling harvest commenced in the last week of February. A later than usual but excellent vintage., with Riesling being a standout variety

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:

Bright, lifted and perfumed, the nose exhibits lemon pith, cut lime, kaffir lime leaf, and lemongrass. Heightened jasmine flowers combined with mineral notes. The entry onto the palate is gentle and textural, delicate lemon and lime again feature throughout the palate, which is defined with a finely threaded acid structure.

CRITICAL ACCLAIM:

91 pts JamesSuckling.com

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.

