



LEEWIN ESTATE

2003 ART SERIES CHARDONNAY

Region

Margaret River, Western Australia

Variety

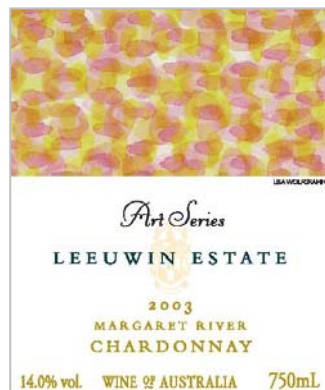
Chardonnay

Maturation

11.5 months in new French barriques

Technical Analysis

14.0% alc/vol



Background

Leeuwin Estate produces Australia's, and one of the world's, greatest chardonnays. There is simply no other Australian chardonnay producer that comes close to Leeuwin's stellar track record. Commentators the world over marvel at these wines with Harvey Steiman of Wine Spectator noting:

"Leeuwin is the benchmark (chardonnay producer), not only for the region, but for the country as a whole. Owner Denis Horgan first planted the vines in 1974, and has been making rich, elegant, distinctive and age-worthy wines from estate grown grapes since the 1980's."

Vintage Notes

A hot December and a coolish January suggested early maturing flavours. As a result the grapes reached physiological maturity earlier - most varieties were picked at lower sugar levels than in the past. Steady picking of the fruit ensured all the whites were picked at optimum maturity.

Tasting Notes

The color is bright straw with lime green hues. The fresh nose is typical Leeuwin, with lifted aromas of dried pear and ripe peach accompanied by hints of cashews and integrated French oak. These flavors combine into a finely balanced bouquet; the result of very low yielding vines matched with subtle winemaking to preserve the richness of the fruit. The palate displays the mouth filling and intense flavors of dried pears with the middle palate showing richness from both the fruit and the lees stirring. The length, always a feature of Leeuwin Estate Chardonnay, is long and full flavored with a lingering fresh citrus finish. The new French oak complements the fruit providing a wonderful balance of warm toasty qualities on the finish.

Additional Notes:

For further information contact
OLD BRIDGE CELLARS 703 Jefferson St, Napa, CA 94559
Tel:(800) 622 2234 or www.oldbridgecellars.com





LEEWIN ESTATE

2003 Art Series Chardonnay

Wine Spectator

November 15, 2006

94 points

Rich, ripe and seamless, not quite as dense as some vintages, but it has real elegance. It plays its citrusy pineapple, guava, pear and spice flavors over a polished frame, letting them linger effortlessly. This could gain greater depth with age.

Stephen Tanzer's International Wine Cellar

Jul/Aug 2006

92 pts

Green-gold color. Dense, almost brooding on the nose initially, but unfolds quickly to show fresh pear, white peach, minerals and a suggestion of white pepper. An intense floral note grabs the palate, along with flavors of pear skin, apple eau de vie and cinnamon. This has superb heft and a rich, chewy texture, and finishes with powerful mineral and pit fruit flavors that carry endlessly. Another great example of this Australian icon wine. It may not be the equal of the supernal 2002, but then not many chardonnays are.



OLD BRIDGE CELLARS 703 Jefferson Street Napa, CA 94559
Telephone: (707) 258 9552 Facsimile: (707) 258 9577

Email: info@oldbridgecellars.com
Web: www.oldbridgecellars.com