



## 2009 LEEUWIN ESTATE ART SERIES CHARDONNAY

### Review Summary



**97 pts** “Pale gold, vivid green hue; a deeply fruited and hedonistically adorned bouquet of grapefruit, nectarine, spices and pain grille; the palate is deeply weighted and powerful on entry, with finesse taking over and purity of fruit remaining on the finish; a pure, long and precise edition of an Australian classic.”

**James Halliday**  
**Australian Wine Companion 2013**

**97 pts** “Medium to light yellow color, backward for its age. Slightly biscuity, almost musty oak aromas. Took time to open up. The palate is lean and taut, unevolved and crisply acid. Seems to be still very much in its shell. Later: it began to blossom in the glass: powerful, penetrating, long and lingering. Some tropical fruit aromas as well as floral and grapefruit hints. Delicious flavors, a magnificent wine with a big future. This continues Leeuwin's change in style to a less oaky and much more restrained style than the blockbusters of yesteryear.”

**Huone Hook, HuoneHook.com**  
**May 2012**

**97 pts** “So complex and so damn good. From the first intake of those heady aromas of grapefruit, cereal and subtle roasted cashew. There's some subtle spice in there as well. The palate is a simply glorious expression of the variety with a deep intensity and power that carries with effortless precision to a very long finish. Another great wine with an underlying tightness that will see it age for many years.”

**Ray Jordan, The West Australian Wine Guide**  
**2012**

**96 pts** “A deftly balanced Chardonnay of tremendous depth without much weight, floating its pear, quince, floral and orange marmalade flavors through to the end. It's the finish that makes this special, balancing all the elements effortlessly and lingering on and on. Drink now through 2025.”

**Harvey Steiman, Wine Spectator Insider**  
**May 2012**



**93+ pts** “The 2009 Art Series Chardonnay has a wonderfully fragrant nose of honeysuckle, tropical fruits and nectarines over nuances of pink grapefruit and allspice. Full-bodied and richly fruited in the mouth, it is surprisingly harmonious at this youthful stage with a backbone of medium to high acid balancing the ripe, expressive fruit. The finish is long with plenty of tropical fruit layers. Delicious now, it should cellar to 2020+.”

**Lisa Perotti-Brown, eRobertParker.com #202  
August, 2012**

**93 pts** “Leeuwin’s 2009 is a worthy successor to the flamboyant 2008. While perhaps just a touch more restrained in aroma and flavor despite being higher in alcohol, it still shows off flashy notes of grilled peach and pineapple. As always, it’s full bodied and luscious without being overblown, and has a lingering finish.”

**Joe Czerwinski, Wine Enthusiast  
September 2013**

**93 pts** “Light yellow. Pungent aromas of tangerine, peach and white flowers, complicated by a tropical fruit nuance. Juicy, spicy and intense, with tangy acidity lifting flavors of citrus and orchard fruits, ginger and anise. Becomes creamier and spicier with air and finishes on a subtle pineapple note, with impressive clarity and length. The spicy, intensely mineral 2002 version of this wine is drinking very nicely right now, by the way, but still has years of life ahead of it.”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar  
July/August 2012**

**92 pts/Very Good+** “This light straw colored Chardonnay from down under opens with a fragrant and attractive vanilla oak and toasted marshmallow bouquet. On the palate, this wine is medium to full bodied, slightly acidic and mouthwatering. The flavor profile is a very tasting gentle lemon with nicely integrated mild oak and touch of grapefruit. I also detected a hint of minerality and pineapple. The finish is rather dry and very refreshing. This wine would pair well with chicken cordon bleu.”

**Ken Hoggins, KensWineGuide.com  
April 19, 2013**

**Best of the Best 2012** “The Leeuwin Estate 2009 Chardonnay Art Series Margaret River is joyously giving. Lush with flavors of citrus, star fruit, and pear, the wine reveals undercurrents of lemon curd and fresh ginger beneath its cool acidity.”

**Brett Anderson, RobbReport.com  
June 1, 2012**

“I loved the gravelly notes on this, like mineral water was used to wash off fresh melons, apples and peaches, all served up with a side of buttered toast. This wine is still coming together, it will need time for the mouthfeel of cream and brioche and citrus pith to harmonize.”

**Joe Roberts, 1WineDude.com  
July 12, 2012**