



## 2008 LEEUWIN ESTATE ART SERIES SHIRAZ

### Review Summary



**94 pts - Best of the Best by Variety** “Light, bright crimson; the fragrant bouquet of spicy red fruits is closely tracked on the light-to medium-bodied palate that is all about finesse, line and length, the red cherry fruit with spicy nuances, the oak reserved.”

**James Halliday**  
Australian Wine Companion 2011

**91 pts** “The 2008 Art Series Shiraz is intensely scented of black pepper and black cherries with nuances of ripe blueberries, baking spices, dusty earth and licorice. Medium bodied with a medium level of rounded tannins, it has medium high acid and plenty of ripe, varietally expressive fruit flavors, finishing long and peppery. Drink this one now to 2016+.”

**Lisa Perrotti-Brown, eRobertParker.com**  
August 2011

**91 pts** “Bright ruby. Raspberry and cherry on the aromatic nose, with vibrant minerality contributing energy. Youthful, primary red berry and floral pastille flavors display impressive purity, with silky tannins adding shape. Reminds me a bit of a ripe New World pinot. This elegant, focused rendition of shiraz finishes with admirable clarity and length.”

**Josh Raynolds, Stephen Tanzer’s International Wine Cellar**  
July/August 2011

**91 pts** “On the lighter side, offering juicy raspberry and red pepper flavors on an open texture, with refined tannins wrapping around the extended finish. This has grace and impressive persistence. Drink now through 2018.”

**Harvey Steiman, Wine Spectator**  
April 27, 2011



**90 pts** “A wine with peppery finesse, violet and peat; with nicely handled oak. Although the wine is standoffish in the mouth, apparently fearful of expressing any real tannins. Needs more grip and vitality. Good length and refrains from appearing sweet. A good drink for the medium term.”

**James Suckling, JamesSuckling.com**  
November 2011

**88 pts** “This slightly opaque and dark ruby colored Shiraz opens with a fragrant menthol and black cherry bouquet. On the palate, this wine is medium bodied, balanced, and easy to drink. The flavor profile is a tasty black cherry with hints of tart plum, black pepper, and a dollop of caramel. The finish is dry and its mild tannins are friendly. It definitely warrants a second glass. The panel suggested that this wine would pair well with cherry amaretto chicken or veal parmigianna.”

**Ken Hoggins, KensWineGuide.com**  
March 23, 2012

**EXCEPTIONAL** “Distinctive nutmeg, pepper/spice, raspberry and violets. Sensational nose and structure.”

**Dan Berger, Vintage Experiences**  
March 22, 2012