

## 2018 LEEUWIN ESTATE ART SERIES CHARDONNAY

### Review Summary



**99 pts** “Stellar wine from a stellar vintage. The remarkable thing is that this is a wine 100 percent barrel fermented in new French oak barriques with regular lees stirring for 11 months - and it certainly doesn’t taste excessive, or even slightly oak. It has such high-fidelity purity with complex seductive aromatics of vanilla bean and light oatmeal with a cutting minerality and spicy lift. But the palate, oh, the palate. This is where things start to explode. Power, poise and persistence with a dry savouriness balancing the intense ripe fruit. It is such a long finish with an ever so slightly, chappy finish completing a remarkable wine.”

Ray Jordan, *The West Australian*  
February 26, 2021

**98 pts** “Cool destemmed fruit with some skin contact. The juice was settled for 3 days, racked and inoculated with yeast. 100% of the juice was fermented in new French oak barriques with the lees stirred regularly. After 11 months in barrels the various components were blended, fined (bentonite, PVPP, milk) and cold stabilized. Bottled 19–21 August 2019. Benchmark pedigree Margaret River chardonnay from the perfect 2018 vintage. Kaffir leaf, ocean spray, nectarine, yellow peach, custard apple and white peach are the start. Saffron curls, vanilla pod and freshly grated nutmeg frame saline acidity, crouched and coiled. Length of flavour extends across the palate in an endless procession of texture and complexity. All of the power, grace and excellence of previous years is here, amplified.”

Erin Larkin, *Halliday Wine Companion*  
August 12, 2021

**98 pts** “Very light color, remarkable for a 4-year-old wine. The bouquet is complex and yet very fresh and restrained, showing captivating nougat aromas which lead into a concentrated, powerful yet elegant palate. Absolutely delicious array of flavors. Lemon drops, honey and myriad other aromas and flavors. Tremendous power and persistence. A sensational chardonnay.”

Huon Hooke, *The Real Review*  
February 27, 2021



**97 pts** “Impressive, complex, supple and elegant, but not shy on intensity. Opens with creamy, satiny notes of apricot, pear, lemon curd and passionfruit puree, with touches of toasted hazelnuts, salted caramel, jasmine and green tea. The way the details mingle with and complete each other makes this as complex a wine as this is a refreshing one, with a fresh thread of acidity weaving in and out.”

MaryAnn Worobiec, Wine Spectator  
October 20, 2021

**97 pts** “THE ICON From an excellent vintage – warm, with very few hot days – this muscular yet lithe Chardonnay suffuses the senses with Leeuwin Estate’s clear and penetrating signature perfume of granular pear and fleshier fresh fig. Harmonious lemony acidity makes for an ultra-long, seamless finish, through a palate of acacia, lanolin, smoke and crème patisserie. The concentrated fruit effortlessly mops up the 100% new oak. A luminous, graceful and balanced powerhouse.”

Sarah Ahmed, Decanter  
February 22, 2021

**96 pts** “Translucent yellow. Powerful, mineral-accented nectarine, orange, pear nectar, iodine and pungent flowers on the intensely perfumed nose. Smooth, chewy and dry in the mouth, offering wonderfully concentrated yet vibrant orchard and pit fruit flavors complemented by suggestions of fennel, sweet butter, saffron and candied lemon peel. Shows superb definition and finishes minerally, smoky and extremely long, with lingering citrus and pit fruit notes and a touch of smokiness.”

Josh Reynolds, Vinous  
July 15, 2021

**95 pts/TOP 100 WINES OF 2021** “The Leeuwin Estate, a former cattle station between the town of Margaret River and the sea, became a vineyard soon after Denis Horgan purchased the vast property in 1969. He planted a parcel of chardonnay vines in 1975, which continue to produce the fruit for the Art Series, a chardonnay with a proven track record for long aging. Tim Lovett makes this wine by crushing the fruit, allowing it to settle for three days in contact with its skins, then racking it into French oak barrels to ferment with cultured yeasts. He ages the wine in those barrels (all of them new), with lees stirring, for 11 months. While that approach may sound technical-yes, the wine is clean-it results in a chardonnay that buzzes with energy, quiet at first, then gaining youthful, athletic power. You might catch a sensation of peach, or beeswax, or lemon or milkweed, all of it integrated into a holistic impression and one that retains its integration for days after the bottle is opened. This is a great vintage of Art Series and it should develop beautifully over the next two decades.”

Joshua Greene, Wine & Spirits  
August 30, 2021