

2019 LEEUWIN ESTATE ART SERIES CHARDONNAY



Review Summary

99 pts “In many ways the most Burgundian of any of the Leeuwin releases, this will rank up there with the best to date. There’s a waxy light mealy aroma which picks up nuances of limestone and spice with a trace of grapefruit. But it is the palate that really distinguishes it. There is an austerity with the minerally chalky feel that cuts through the fruit extending to a finish of extraordinary length. Precision and focus harness a wine of great power and poise before dry savory edges lift the finish.”

Ray Jordan, *The Wine Pilot*
March 2022

98+ pts “Preservation of pristine fruit characters through vinification and maturation remains at the heart of winemaking. This of course starts in the vineyard where observations, reaction and mitigation of environmental patterns are key to vineyard management practices. The vineyard blocks have a north facing aspects and the rows run in an east-west direction. The morphology of the Gingin clone sees the berries ripen differently. The smaller berries usually possess slightly higher sugars and acidity. Vintage takes place in mid-February to early March and the grapes (about 2-3 kilos per vine) are hand-harvested when they have reached a point of ‘energy, bone and pop!’ This translates to intense pure fruit aromas, richness of flavor, fine al dente textures and fresh indelible acidity. These are the hallmark qualities of Gingin clone chardonnay. I have often wondered at the clone’s provenance and passing resemblance to Meursault.

Pale color. Intense lemon curd, grapefruit, peach, tropical fruit aromas with underlying roasted cashew/ hazel nut notes. Lovely grapefruit, lemon curd, tropical fruits, fine persistent chalky textures, attractive mid plate volume and fresh long indelible acidity. Finishes al dente, with savory oak note. Still elemental but wonderfully balanced with the fruit density and torque to last the distance.”

Andrew Caillard MW, *The Vintage Journal*
March 2022

98 pts “The 2019 Art Series Chardonnay is rich and savory but pure and saline too. There is white peach, red apples, curry leaf and brine. The way the flavor moves across the palate is testament to the phenolics that course through the wine; it’s all at a perfect intersect of fruit power, tannin and perfectly judged acidity. The flavor stains the palate and lingers in an unravelling spool of thread in the mouth long after the wine has gone. A stupendously good wine.”

Erin Larkin, *Robert Parker Wine Advocate*
July 2022



98 pts “... Through the lens of the cool year, this glitters with a purity and finesse that is deeply attractive. Aligned in style with the 2017.”

**Erin Larkin, Halliday Wine Companion
March 2022**

97 pts “It’s interesting to note the more refined, tighter style that Leeuwin has delivered over the last handful of years. They are still powerful, and rich in oak, but show less alcohol warmth and what you might call ‘breathiness’ these days. Anyway, a very good vintage for Chardonnay was 2019.

Pear, lemon oil, grapefruit, ginger, cinnamon and cedar oak, with a distinctly savoury sort of hazelnut character, along with some vanilla and white flower perfume. It’s tight, powerful, saline and precise, with a firm flintiness to texture, quite chalky, and superb spicy length and an almost umami aftertaste. I’m thinking grapefruits and biscuits, grilled nuts, even citrus zest. And for all its power and oak, it keeps itself racy and refined. It’s a cracking release.”

**Gary Walsh, The Wine Front
March 2022**

94 pts “This has inviting aromas of white grapefruits, peach pits, lime curd, white flowers and some freshly grated nutmeg. Scallop and oyster shells, too. Medium-bodied, elegant yet powerful, with creamy and phenolic layers and delicious saline and flinty edges. Drink or hold.”

**James Suckling, JamesSuckling.com
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