

TECHNICAL & TASTING NOTES

WINE Art Series Riesling

VINTAGE 2023

% VARIETAL 100% Riesling

Label artwork by John Olsen AO OBE, entitled "Frogs in Riesling".



THE YEAR

2023 was another exceptional Margaret River vintage. A long, warm and sunny summer encouraged the development of wonderfully ripe grape bunches.

Winter of 2022 was typically rainy and windy. A prolonged mid-late Spring was cool, drizzly and cloudy. There was a rapid improvement in the weather in the second week November, paving the way for a continuous run of fine warm and sunny days through December to early April.

A sunny fine flowering period ensured, first noted in the Chardonnay and Pinot in early November and complete by November 20. Summer provided a long and perfect run for the ripening grapes, with no heat spikes or thundery rain days. Daytime temperatures were a consistent 26 - 32C degrees. Atypically there was no Marri blossom this summer following the massive bloom in summer 2022. Subsequently, many nets were deployed to protect the harvest from birds.

Riesling harvest commenced on February 23, continuing through to the first week of March.

TASTING NOTES

An energetic and vibrant nose, nestled within a fruit spectrum bursting with Tahitian lime, Lisbon lemon and a hint of green apple. The aromatics of fennel seed, Thai basil, and lime leaf add an extra and intriguing layer of complexity.

Delicately textured, yet equally exuberant, limes and zesty lemons feature at the forefront of the palate. There is minerality and brine-like structure providing elegance and finesse, leading to a finely boned acid frame with a talc-like finish.

VINIFICATION

The grapes were picked in the cool of the night by machine and immediately pressed. The juice was floated and then bottom racked off gross lees before it was warmed and inoculated with pure yeast cultures and fermented in stainless steel tanks between 12-13C for two weeks. Following fermentation, the best individual parcels were assembled, then stirred, fined, stabilised and bottled.

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| FINING | Bentonite, PVPP & milk | FILTRATION | Sterile |
| FINAL ALCOHOL | 12.0% | AVERAGE BRIX | 20.0 |
| FINAL ACID | 7.99 G/L | FINAL PH | 2.93 |
| BARREL MATURATION | Nil | RELEASE DATE | August 2023 |
| BOTTLING DATE | 26 July - 28 August 2023 | | |

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