



## Technical Information

**Wine:** Art Series Cabernet Sauvignon  
**Vintage:** 2005  
**Varietal %:** 86% Cabernet Sauvignon, 14% Malbec

**The Year:** A mild winter and gentle spring winds delivered good flowering and fruit set. The summer was generally cool, with some warm periods later in the season providing perfect ripening conditions. The cool nights and warm days over the harvest period enabled the development of intense varietal characters. Picking of this variety was done at night and at dawn to preserve these delicate flavors. 2005 was a great year for this variety and we consider this to be one of the best Cabernet Sauvignons produced by Leeuwin Estate.

**Tasting Notes:** The wine has a deep garnet colour. Intense varietal Cabernet Sauvignon aromas of blackberry, blackcurrant, plum and liquorice lift from the glass to greet the nose. The elegance of this bouquet is underpinned by the beautifully integrated French oak aromas. The palate is intense, linear and elegant. Blackcurrant and liquorice flavours linger in the mouth to produce an incredibly long finish. The fine backbone of acidity displayed by this wine and the ultra fine tannins suggest a vintage of Art Series Cabernet Sauvignon with great aging potential.

**Vinification:** Fermentation took place in closed and open fermenters at temperatures up to 30C with extraction by pumping over each individual lot three times daily. After malolactic fermentation entirely in barrels and 9 months of barrel ageing, the different components are blended for ageing in French barriques. This wine spent 23 months in total in oak.

**Type of Oak:** 40% new oak, 30% one-year-old, 30% two-year old

**Toast Level:** Medium

**Filtration:** 0.45 µm

**Barrel Maturation Time:** 23 months

**Final PH:** 3.41%

**Acreage:** 32.8 Ha

**Average Brix:** 24.8

**Bottling Date:** August 2007

**Fining:** Egg White

**Final Alcohol:** 13.5%

**Final Acid:** 6.6 g/L TA

**Malo Lactic Fermentation:** 100%

**Yield:** 28.8 HI/Ha

**Picking Date:** 23/03/05 – 15/04/05

**Release Date:** July 2010