



Technical Information

Wine: Art Series Chardonnay
Vintage: 2007
Varietal %: 100

The Year: Winter 2006 was mild with lower than average rainfall, subsequently bud burst was earlier than usual. A warm and sunny spring produced excellent conditions for flowering and fruit set. The beginning of summer was warm with little rainfall, except for a welcome 29mm of rain in the first week in January 2007 which set up the unirrigated vineyard for veraison and ripening. White varieties were harvested several weeks earlier than usual through February while the weather remained mild to warm this allowed slow flavour development and retention.

Tasting Notes: The colour is brilliant green straw. The fresh nose is classical Leeuwin Estate Chardonnay, with intensely lifted aromas of ripe yellow pear skins, the petals of citrus blossom, nectarine and ripe peach accompanied by hints of fig, cashews and roasted pine nuts from barrel maturation on yeast lees with integrated and stylish French oak. These flavours combine into a finely balanced bouquet; the result of very low yielding vines matched with subtle winemaking to preserve the richness of the fruit. The palate displays the mouth filling and intense flavours of fresh ripe pears which is full bodied and incredibly rich intermingling with delicious stone fruit flavours, nectarine and pineapple tart, the middle palate shows richness before turning to an elegance only found in the rarest of years that focus the flavours to a long land persistent finish which is both crisp and appealing.

Vinification: Cool crushed fruit with some skin contact. The juice was settled for 4 days, racked and inoculated with yeast. 100% of the juice was barrel fermented in new French barriques with the lees stirred every two to three weeks over the 11 months. After 11 months in barrel the various components were blended, fined, cold stabilised and bottled

Type of Oak: SM Allier 42%, Bossuet 19%, St Martin 12%, Marsannay 9%, Quintessence 9%, Other 9%

Filtration: 2 - 0.45 micron

Fining: Bentonite, PVPP

Final Alcohol: 14.50

Final PH: 3.35

Average Brix: 24.1

Picking Date: 13/02/2007 - 04/03/2007

Bottling Date: 02/09/2008

Release Date: February 2010