



*Art Series*

LEEUWIN ESTATE

2007

MARGARET RIVER  
SHIRAZ

14.0% vol WINE OF AUSTRALIA 750mL

### *Technical Information*

**Wine:** Art Series Shiraz

**Vintage:** 2007

**% Varietal:** Shiraz 100%

**Picking Date:** 01/03/07—15/03/07

**Average Brix:** 24.4

**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, Bunches were generally smaller and fewer in number as a result of poor initiation the previous year. 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. Red varieties were harvested several weeks earlier than usual through early to mid March while the weather remained mild to warm this allowed slow flavour development and retention.

**Tasting Notes:** The colour is a deep violet with brilliant purple edges. The bouquet displays lifted fresh cracked pepper with sweet ripe blackberry, plums and mulberries, with hints of chocolate and dusty oak. The palate is full bodied with lovely plum and blackberry following through from the nose. This wine is displaying quite amazing intensity of fruit. The fine tannins draw the flavours across the palate to an incredible crescendo of flavours which remain in your mouth minutes after drinking. This is an immaculately structured and seamless wine, one of the best produced at Leeuwin Estate.

**Vinification:** 100% of the fruit was fermented in open fermenters with 20% being whole bunches to extended the fermentation and provide another layer of complexity. The open fermenters were plunged three times daily and the wine run to new, one and two year old barrels for malo lactic fermentation. The wine was matured separately in the individual vineyard parcels and after ten months the various components were blended and aged in barrels for a further 12 months. The wine was then assembled fined and readied for bottling.

**Fining:** Egg White

**% New Oak:** 36%

**Final Alcohol:** 14.0%

**Final Acid:** 6.90

**Final PH:** 3.50

**Bottling Date:** 12—15 December 2008

**% Malo Lactic Fermentation:** 100

**Filtration:** 5.0 Micron—0.45 Micron

**Toast Level:** Medium

**Barrel Maturation Time:** 17 months

**Release Date:**