



## Technical Information

**Wine:** Art Series Sauvignon Blanc  
**Vintage:** 2009  
**Varietal:** 100%

**The Year:** Winter of 2008 was mild with most rain falling late in the season providing high soil moisture reserves through spring and early summer. The early spring was generally fine and mild with bud burst for both reds and whites close to the average date although winds at flowering time tended to result in smaller and looser bunches. Summer was warm but with few very hot days with veraison generally even across all varieties. The whites ripened in quick succession through late February and early March with great varietal flavours and natural balance. The reds hung on the vines through a mild and sunny late March and were harvested by mid to late April. The fabulous sunny conditions allowed the development of excellent ripe flavour profiles with ripe skin tannins. Altogether, a very good Margaret River season.

**Tasting Notes:** The colour is a transparent light straw with hints of lime green. With an intensity and depth of flavour that is typical of Leeuwin Estate. The bouquet is benchmark Sauvignon Blanc with intense aromas of white peach, lemon sorbet and lifted green melons and gooseberries. The palate has a wonderful textured influence from time in French oak barrels combining with flavours of lemon/lime, crisp green apples and tropical fruits which is refreshing and Moorish, this wine shows exceptional length and focus across the palate.

**Vinification:** The grapes were crushed, pressed and the juice then cold settled. After settling, the juice was racked and yeasted with 50% being fermented in twice used French oak barriques. This wine was left in barrels for 3 months to age on lees and then blended with the tank fermented wine, stabilised and bottled.

**Fining:** Bentonite, PVPP

**% New Oak:** Nil

**Final Alcohol:** 12.5%

**Final Acid:** 6.9G/L

**Final PH:** 3.25

**Average Brix:** 22.5

**Bottling Date:** 08 - 18/09/2009

**Filtration:** 2 - 0.45 micron

**Toast Level:** Medium

**Barrel Maturation Time:** 3 months

**Time on Lees:** 3 months

**Lees Stirring:** Nil

**Picking Date:** 23/02 - 17/03/2009

**Release Date:** December 2009