



LEEWIN ESTATE

# Leeuwin Estate

Leeuwin Estate Art Series Chardonnay 2019 is a benchmark Chardonnay from Margaret River, displaying complex layers of citrus, stone fruit, and subtle mineral notes, with a refined, structured finish.



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THE ART OF FINE WINE



## Art Series Chardonnay 2021

Margaret River, Australia

### Region and Vineyards

Margaret River, located in **Western Australia**, is recognized for its cool, maritime climate ideal for growing Chardonnay. The **2019 vintage** saw a mild winter with steady rainfall, ensuring that the unirrigated vineyards were well-prepared for ripening. Warm days and cooler nights allowed the grapes to achieve perfect phenolic ripeness while preserving their natural acidity, key for producing structured, age-worthy wines.

The **gravelly soils** over clay and granite provide excellent drainage and contribute a mineral edge to the Chardonnay. This terroir, along with Margaret River's long ripening season, allows for complex flavor development in the fruit, which reflects in the layers of citrus, minerality, and texture in the wine.

### Winemaking

The **2019 Art Series Chardonnay** is crafted from **100% Chardonnay**, sourced from meticulously managed vineyards. The grapes were gently de-stemmed with brief skin contact before being settled. Fermentation took place entirely in **new French oak barriques**, with a portion of the barrels undergoing natural fermentation, adding depth and complexity. The lees were stirred regularly during the **11-month maturation period**, contributing texture and richness to the wine.

Once matured, the wine was carefully blended, fined, and cold stabilized before bottling, resulting in a Chardonnay with balanced acidity, a polished texture, and great aging potential. With an **alcohol content of 13.5%**, **7.50 g/L of acidity**, and a **pH of 3.18**, this vintage has a bright yet layered profile.

### Tasting Notes

- **Color:** Pale straw with a light golden hue, showcasing elegance.
- **Aroma:** Aromatic notes of lime curd, lemon zest, poached pear, and white nectarine, layered with star jasmine and ginger.
- **Palate:** Bright and energetic, with flavors of lemon and lime balanced by mineral acidity, complemented by subtle notes of oyster shell, hazelnut, and flint.

Alcohol :14,50 %

Composition: 100% Chardonnay



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## Did You Know?

The **Art Series Chardonnay** from Leeuwin Estate gained international acclaim with its 1980 vintage, marking it as one of Australia's most celebrated Chardonnays. Each Art Series bottle features artwork from Australian artists, making it a collector's item.

## Wine Pairing Ideas

- **Lobster with Lemon Butter Sauce:** The wine's acidity and citrus notes enhance the richness of the lobster.
- **Chicken Tagine with Preserved Lemon:** The layered flavors and acidity balance the savory and zesty tagine.
- **Aged Gruyère or Comté Cheese:** The wine's structure and mineral notes pair well with the nuttiness of these cheeses.
- **Sushi and Sashimi:** The purity and precision of the wine complement the delicate flavors of raw fish.



### Robert Parker (RP) : 98 Points (2019)

*The 2019 Art Series Chardonnay is rich and savory but pure and saline too. There is white peach, red apples, curry leaf and brine. The way the flavor moves across the palate is testament to the phenolics that course through the wine; it's all at a perfect intersect of fruit power, tannin and perfectly judged acidity. The flavor stains the palate and lingers in an unravelling spool of thread in the mouth long after the wine has gone. A stupendously good wine.*



### James Halliday (JH) : 98 Points (2019)

*Leeuwin Art Series Chardonnay on release is an achingly painful thing to drink, because once you've known the utter pleasure these wines bring at 5 or more years of age, it becomes a mess of cognitive dissonance to drink them so young. They are closed, taut, coiled, but more than anything, populated by rippling fruit that undulates untold through the interminably long finish. They typically don't reveal their kaleidoscopic spice and prismatic fruit flavour until a little further down the track. So, all I can humbly do here, is place the vintage in context. Through the lens of the cool year, this glitters with a purity and finesse that is deeply attractive. Aligned in style with the 2017.*



### Wine Spectator (WS) : 95 Points (2019)

*Succulent and distinctive, this white opens with notes of crème fraîche, tahini and salted butterscotch that are aromatic and appealing, backed by hints of fresh-grated ginger and mouthwatering acidity and leading to a vibrant, juicy mouthful of dried pineapple, pomelo and yuzu flavors at the core. The elements are all in balance, and the tension between them yields a complex, stunning wine. Drink now*



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