

Leeuwin Estate

This 100% Sauvignon Blanc highlights the finesse and purity typical of the Art Series collection, combining expressive aromas with a textured, lively palate.

LEEUWIN ESTATE
THE ART OF FINE WINE



Art Series Sauvignon Blanc 2022

Margaret River, Australia

Region and Vineyards

The **Margaret River** region in Western Australia is known for its maritime climate, which provides ideal conditions for producing structured and expressive white wines like Sauvignon Blanc. The growing season began with a mild winter, followed by a dry and warm summer. These conditions allowed for an earlier-than-usual harvest, ensuring bright acidity and concentrated flavors in the fruit. Margaret River's unique terroir, influenced by gravelly soils and coastal breezes, contributes to the wine's vibrancy, finesse, and characteristic minerality.

Leeuwin Estate's Sauvignon Blanc is harvested during the cooler early mornings to retain the delicate fruit flavors and acidity. The vineyards, carefully managed to capture the essence of the terroir, produce grapes that exhibit pure citrus and floral notes, complemented by subtle tropical hints. The combination of Margaret River's soil and climate results in a Sauvignon Blanc that is both intense and refined, embodying the region's commitment to quality.

Winemaking

The **Sauvignon Blanc grapes** were gently crushed and pressed, with the juice cold-settled to enhance clarity and precision in the wine. Following racking, 30% of the juice was fermented in **one-year-old French oak barriques** to introduce complexity, while the remaining portion fermented in stainless steel to retain fresh fruit characteristics. The barrel-fermented portion was aged on lees for **4 months** with fortnightly batonnage, creating a subtle, textured profile.

This blend of oak and tank fermentation was then combined, lightly fined, and filtered before bottling. The result is a wine with **13% alcohol**, **7.14 g/L acidity**, and a **pH of 3.11**, offering a balanced expression of brightness and structure, with the added depth from its time in oak.

Alcohol :13,00 %

Composition: 100% Sauvignon Blanc

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Tasting Notes

- **Color**: Pale straw with hints of green, reflecting freshness.
- **Aroma**: Intense notes of jasmine, kaffir lime, and daisy, complemented by layers of lemon, lime, guava, and subtle elements of pistachio and cardamom.
- **Palate**: Fresh and zesty with flavors of grapefruit, lemon, and native lime, complemented by a textured finish. A savory nuance and mineral undertones lead to a long, talc-like finish.

Did You Know?

The **Art Series** by Leeuwin Estate is celebrated not only for its wine quality but also for its distinctive labels featuring original artwork by prominent Australian artists. Each bottle is a blend of winemaking and artistic expression, making it a collector's item.

Wine Pairing Ideas

- **Ceviche de poisson avec citron vert et coriandre** : La fraîcheur du vin accentue les saveurs vives du ceviche.
- **Salade de fenouil et d'agrumes** : L'acidité et les arômes floraux du vin complètent les agrumes et la texture croquante du fenouil.
- **Fromage de chèvre frais** : Les notes citronnées et la minéralité du vin équilibrent la douceur et l'acidité du chèvre.
- **Sushis et sashimis** : La pureté du vin met en valeur les saveurs délicates des poissons crus.



Robert Parker (RP) : 94 Points (2022)

The fruit for this 2022 Art Series Sauvignon Blanc was sourced from Block 17 on the estate. The wine is far more restrained and yet more powerful than the 2022 Siblings Sauvignon Blanc tasted beside it. The flavor draw across the palate is juicy and extended as it unfurls in the mouth, where you get blackberry bramble, snow pea, apple skin, leafy herbs, white tea and brine. Thirty percent of this cuvée was fermented in one-year-old Bordelais coopers. The reason for this is to highlight the phenolic tension. This is bolstered by very minimal yet still significant skin-contact time. The vines were originally planted to Shiraz in 1975 and grafted over to Sauvignon Blanc in 1981. The length of flavor in the mouth is impressive, certainly when considering the fact that it is restrained and insistent.