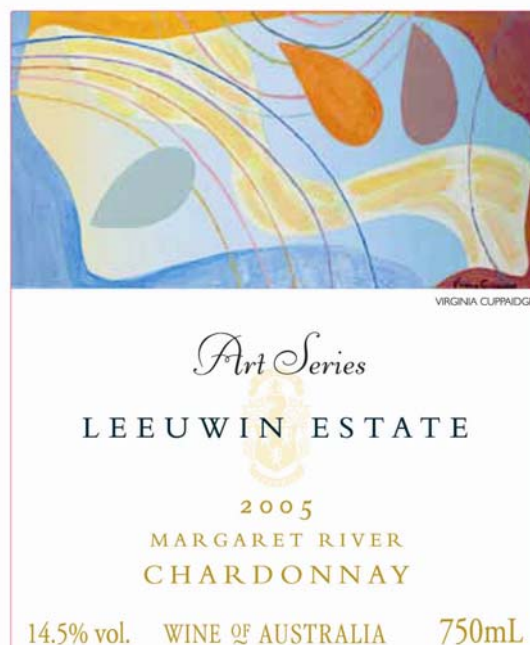




Technical Information

Wine: Art Series Chardonnay
% Varietal: 100
Picking Date: 04/03/2005 - 14/03/2005

Vintage: 2005
Average Brix: 24.4

The Year: A mild winter and gentle spring winds allowed for good flowering and berry set. The summer was generally dry, warm and clear with few hot days. The cool nights and warm days over the harvest period enabled the development of fabulous fruit varietal characters. Picking of this variety was done at night and at dawn to preserve these delicate flavors. 2005 was a great year for this variety and consequently this is an outstanding example of this wine.

Tasting Notes: The colour is brilliant green straw. The fresh nose is classic 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 and cashews from barrel maturation on yeast lees with integrated charry 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 and nectarine. The middle palate shows richness from both the fruit and the lees stirring, with a lingering fresh citrus finish. The new French oak complements the fruit providing a wonderful balance of warm toasty flavours on the finish. The structure of this wine shows both the power of a typical multi layered Leeuwin Estate Art Series Chardonnay with an underlying elegance.

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 65%, Bossuet 16%, Marsannay 6%, Saint Martin 4%, SM Tronçais 3%, Mixed 6%

Bottling Date: 06-13 November 2006
Filtration: 10H + 50H+60H
% New Oak: 100%
Final PH: 3.39

Release Date: February 2008
Fining: Bentonite, PVPP
Final Acid: 7.2
Final Alcohol: 14.50

RRP: AUD \$97.00, £45 - 50