

Leeuwin Estate Art Series Cabernet Sauvignon

THE FACTS

COUNTRY: Australia

REGION: Western Australia

APPELLATION: Margaret River

CEPAGE: 99% Cabernet Sauvignon, 1% Malbec

WINEMAKING: After hand-harvesting, individual berry sorting and cold soaking, fermentation took place in closed, static fermenters at temperatures between 26C-30C. Extraction occurred by pumping over each individual parcel three times daily. Following malolactic fermentation entirely in barrel, including 50% new French oak for 9 months of maturation, the separate parcels were blended for further maturation in French Bordelaise coopered barriques with seasonal rackings. This wine spent 22 months in total in oak.

ALCOHOL BY VOLUME: 13.5%

THE STORY

Leeuwin Estate, one of the founding wineries in the Margaret River region of Western Australia, is a family producer with an international reputation for creating wines ranking alongside the world's finest.

Leeuwin Estate consistently produces wines that rank with the world's finest. Under the direction of two generations of the founding family, who work alongside a dedicated team of winemakers, Leeuwin exports to over 30 markets and is proud to be named amongst the great icon wines of the world and be firmly placed on the international stage.

THE SELLING POINTS

AWARDS: 97pts Wine Advocate

SUSTAINABILITY: Certified Sustainable

