

TECHNICAL & TASTING NOTES

WINE LEEUWIN ESTATE BRUT

VINTAGE 2021

% VARIETAL 68% CHARDONNAY, 32% PINOT NOIR



This is a fine example of a bottle fermented sparkling wine made using traditional techniques. Sourced from the Leeuwin Estate home block vineyards in the Margaret River region of Western Australia, the fruit was harvested and processed at the winery where the individual parcels were gently pressed with low yield to express the finest quality from the estate.

TASTING NOTES

The nose exhibits purity and clarity, featuring grapefruit, apple and lemon curd. Gentle layers of patisserie and cinnamon offer subtle complexity. Elevated heightened floral notes of jasmine meet with underlying cardamom notes and fennel seed, endowing vibrancy.

A fine and delicate palate is enhanced with a corridor of saline and laced acidity. Fine bead through the mid palate, combines with grapefruit pith, Watty and sesame.

VINIFICATION

The juice was cold settled, racked, inoculated and fermented in stainless steel tanks, with a small portion in older oak. The base wines were blended, lightly fined with bentonite and then cold stabilised. In May 2021, the wine was tiraged, then rested on lees after secondary fermentation in bottle until March, when it was disgorged.

FINAL PH	2.79
TA	10.02
FINAL ALCOHOL	12.5%
RELEASE DATE	May 2023

LEEUWIN ESTATE - THE ART OF FINE WINE

Stevens Road, Margaret River, Western Australia
Email: info@leeuwinestate.com.au | Phone (08) 9759 0000
www.leeuwinestate.com.au