

TECHNICAL & TASTING NOTES

WINE Leeuwin Estate Classic Dry White
VINTAGE 2023
% VARIETAL 50% Sauvignon Blanc, 29% Semillion, 21% Riesling



THE YEAR

2023 was another exceptional Margaret River vintage. A long, warm and sunny summer encouraged the development of wonderfully ripe grape bunches.

Winter of 2022 was typically rainy and windy. A prolonged mid-late Spring was cool, drizzly and cloudy. There was a rapid improvement in the weather in the second week November, paving the way for a continuous run of fine warm and sunny days through December to early April.

A sunny fine flowering period ensured, first noted in the Chardonnay and Pinot in early November and complete by November 20. Summer provided a long and perfect run for the ripening grapes, with no heat spikes or thundery rain days. Daytime temperatures were a consistent 26 - 32C degrees. Atypically there was no Marri blossom this summer following the massive bloom in summer 2022. Subsequently, many nets were deployed to protect the harvest from birds.

Sauvignon Blanc was harvested through mid-March.

TASTING NOTES

A vibrant, aromatic and perfumed nose, centred on a fruit spectrum of lychee, finger lime, pineapple, grapefruit and crab apple. Jasmine, citrus blossom, frangipani and sage leaf provide elevation alongside lift, energy and elegance.

The palate is racy, bright with full of vitality. Lemon zest, guava and honeydew introduce texture from mid to back. There is clarity within, underlined in a maritime and oceanic feel, highlighted by a saline acid thread and clean finish.

VINIFICATION

The grapes were picked in the cool of the night and immediately pressed. The juice was cold settled with enzymes for 3-5 days, then racked off gross lees. It was then warmed and inoculated with commercial yeast strains and fermented in stainless steel tanks under controlled temperature conditions not exceeding 13 degrees C. Some aged French oak was used with barrel fermentation for complexity. Following fermentation, the wine was clarified, lightly fined, stabilised and bottled.

FINING	Bentonite, skim milk and PVPP	FILTRATION	Sterile
FINAL ALCOHOL	12.5%	AVERAGE BRIX	22.5 - 23.0
FINAL ACID	7.19 G/L	FINAL PH	3.13
BARREL MATURATION	3 months for Semillon	RELEASE DATE	October 2023
BOTTLING DATE	29 - 31 August 2023		