

TECHNICAL & TASTING NOTES

WINE Leeuwin Estate Brut
VINTAGE 2023
% VARIETAL 58% Chardonnay, 42% Pinot Noir



Leeuwin Estate sparkling Brut is a distinguished expression of a bottle fermented sparkling wine, crafted using the méthode traditionnelle. Sourced exclusively from the home block vineyards of Leeuwin Estate, the fruit was hand-selected and vinified on site. Each parcel was gently pressed at low yield, ensuring the purest expression of site and variety, and capturing the finesse and integrity of this exceptional terroir.

TASTING NOTES

Bright and energetic, the wine immediately lifts from the glass with vibrant aromas of Meyer lemon, lime blossom, and apple core. A lively freshness defines the nose, supported by delicate notes of ripe pear and a whisper of coastal saltbush.

The palate continues the theme of purity and vitality—crunchy Granny Smith apple and freshly cut lemon lead the charge, underpinned by fine phenolics and a nuanced yeast-derived complexity. A persistent, delicate bead carries the wine with poise and finesse. The finish is long, dry, and textural, showing chalky minerality and lingering apple skin, offering a harmonious balance of acidity, freshness, and savoury nuance.

VINIFICATION

The juice was cold settled before being racked and inoculated for fermentation, which took place primarily in stainless steel tanks, with a portion of the Chardonnay matured in seasoned oak to introduce texture and subtle complexity. The base wines were blended, lightly fined with bentonite, and cold stabilised. In August 2023, the wine was tiraged and underwent secondary fermentation in bottle, resting on lees for 20 months before disgorgement in April 2025.

FINAL PH	2.81
TA	9.18
FINAL ALCOHOL	12.5%
RELEASE DATE	July 2025

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