

TECHNICAL & TASTING NOTES

WINE Leeuwin Estate Rosé

VINTAGE 2025

% VARIETAL 100% Shiraz

THE YEAR

The 2025 vintage at Leeuwin Estate will be remembered as one of remarkable poise and purity, defined by ideal ripening conditions that delivered exceptional flavour intensity and balance across all varieties.



Abundant late-winter rainfall rejuvenated the landscape after an extended dry period, replenishing dams and waterways and setting the stage for an excellent growing season. Spring unfolded under consistently favourable conditions, ensuring strong flowering and fruit set. The summer months brought a harmonious rhythm of warm, sun-drenched days tempered by cooling south-easterly breezes, preserving the fruit's delicate aromatics and vibrant natural acidity.

Shiraz experienced budburst in the final week of September 2024, with classic spring weather encouraging robust canopy development and even fruit distribution. Harvest for the Rosé commenced on March 21st, with all fruit hand-picked under the cool of night to safeguard aromatic integrity, vivid colour, pristine fruit expression, and lively acidity.

Generous winter rains followed by a beautifully moderate summer nurtured a sense of balance and vitality across Leeuwin's mature vineyards. Although yields were slightly below average, the resulting fruit displayed extraordinary concentration, structure, and complexity—hallmarks of an outstanding Margaret River vintage.

TASTING NOTES

Pale salmon in appearance with brilliant clarity, this wine presents a lifted and precise aromatic profile. Initial notes of watermelon rind, rosehip and pink grapefruit are complemented by subtle undertones of fresh raspberry and blood orange. The nose is clean, focused, and varietally expressive.

The palate opens with bright, finely tuned acidity that provides linear drive and tension. Mid-palate texture is supple yet taut, supported by delicate phenolic grip that contributes definition and persistence. Flavours of strawberry skin, red liquorice, cranberry, and pomegranate are interwoven with a subtle savoury nuance, adding depth and complexity.

Dry and impeccably balanced, the wine concludes with a crisp, mineral finish and lingering citrus zest notes. A precise, early-drinking style showcasing purity, finesse, and structural harmony — ideal for immediate enjoyment while displaying excellent fruit clarity and composure.

VINIFICATION

Sourced from selected Shiraz vineyards with a combination of two clones – Waldron, and WA Selection. Each parcel had short term skin contact, before being run off to tank for juice fining, settling, racking and consequent inoculation, there was also 30% barrel fermentation in French oak barriques. Low ferment temperatures for tank components preserved freshness and aromatics, lasting for two weeks, whilst the barrel ferment components bring subtle complexity to the nose and layered textures on the palate. Post fermentation light fining occurred, with complete stabilisation prior to bottling.

FINING	Bentonite and milk	FILTRATION	Sterile
FINAL ALCOHOL	13.0%	AVERAGE BRIX	22.0
FINAL ACID	5.85 G/L	FINAL PH	3.02
BARREL MATURATION	Nil	RELEASE DATE	October 2025
BOTTLING DATE	25 – 26 September 2025		

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