

TECHNICAL & TASTING NOTES

WINE Classic Dry White
VINTAGE 2025
% VARIETAL 57% Sauvignon Blanc, 30% Riesling, 12% Semillon, 1% Viognier



THE YEAR

The 2025 vintage at Leeuwin Estate will be remembered as one defined by ideal ripening conditions, resulting in fruit of exceptional flavour intensity and purity.

Late winter brought significant rainfall, rejuvenating the landscape after a prolonged dry period and replenishing dams and waterways. A gentle, favourable spring followed, encouraging strong flowering and an even fruit set. The summer season was marked by luminous warm days tempered by cooling south-easterly breezes, preserving pristine aromatics and natural acidity across all varietals.

Sauvignon Blanc performed particularly well this season. Budburst occurred evenly in the first week of September, followed by a measured pace of shoot development that accelerated through November. Flowering conditions during mid to late November were ideal, and the consistent warmth of summer fostered beautifully balanced canopies, excellent fruit set, and steady ripening. Harvest commenced in late February and concluded by March 16, delivering fruit of remarkable clarity and finesse — showcasing vibrant citrus, guava, and honeydew characters.

Replenishing winter rains and a temperate summer provided an ideal backdrop for vine health and fruit development. Across the estate, the old vines thrived, producing slightly lower yields that translated into wines of profound concentration, texture, and complexity.

TASTING NOTES

Such intensity and fragrance greets the nose, a foil a tropical fruits, papaya, mangosteen, and dragonfruit intertwine with lemon and lime. Elevated spice and floral notes of galangal, cardamom, and fennel seed create the tapestry in complexity.

The palate is light on its feet - buoyant, energetic and vibrant. Clear citrus fruits surround the palate, with gentle texture throughout the mid-palate. This leads to a fine, clean, tightly coiled and bright acid finish.

VINIFICATION

The grapes were harvested during the cool of the night and were immediately pressed upon arrival at the winery to preserve freshness and varietal purity. The juice was cold-settled with the addition of enzymes for 3–5 days, then carefully racked off the gross lees. It was subsequently warmed and inoculated with selected commercial yeast strains to ensure a clean, controlled fermentation. Fermentation took place primarily in stainless steel tanks at temperatures not exceeding 13°C to retain delicate aromatics, while a portion was fermented in seasoned French oak barrels to contribute subtle texture and complexity. Following fermentation, the wine was clarified, lightly fined, stabilised, and prepared for bottling.

FINING	Bentonite, PVPP and skim milk	FILTRATION	Sterile
FINAL ALCOHOL	13.0%	AVERAGE BRIX	22.0
FINAL ACID	6.52 G/L	FINAL PH	3.15
BARREL MATURATION	2 months for Semillon	RELEASE DATE	November 2025
BOTTLING DATE	5 - 6 August 2025		