

# TECHNICAL & TASTING NOTES

WINE Art Series Sauvignon Blanc

VINTAGE 2025

% VARIETAL 100% Sauvignon Blanc

*Label artwork by Lachlan Stonehouse, entitled "Ripple".*



## 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

Intense and fragrant perfumes of jasmine, kaffir, daisy flowers and fennel greet the nose. A tapestry of lemon, lime, black pastille and guava formulate the fruit spectrum. Elements of complexity reveal with pistachio, blanched almonds and just a touch of cardamom.

A myriad of flavours and textures on palate, beginning with grapefruit, lemon, native lime and granita influence. The shape and frame is precise with purity and clarity throughout. The acidity creates lively energy, then combines with an ocean spray nuance. Savoury layers and textures run parallel to the fruits and acidity, leading to an enviable long and talc finish.

## VINIFICATION

The grapes were crushed and pressed, after which the juice was cold-settled. Once clarified, the juice was racked and inoculated with selected pure yeast cultures. 30% of the juice was fermented in one-year-old French oak barriques. The wine was matured in barrel for four months on lees, with fortnightly bâtonnage to build subtle texture and complexity. Following this short maturation period, the barrel-fermented and matured components were blended with the tank-fermented portion, then lightly fined, stabilised, and bottled.

FINING	Bentonite, PVPP and milk	FILTRATION	Sterile filtered
FINAL ALCOHOL	13.0%	AVERAGE BRIX	22.0
FINAL ACID	6.96 G/L	FINAL PH	3.00
BARREL MATURATION	30% French Barriques	RELEASE DATE	December 2025
BOTTLING DATE	23 – 24 September 2025		