

WINE **BRUT PINOT NOIR
CHARDONNAY**

VINTAGE **2017**

% VARIETAL **64% PINOT NOIR,
36% CHARDONNAY**



This is the seventeenth release of Brut from Leeuwin Estate and is a fine example of a bottle fermented sparkling wine made using traditional techniques. Sourced from the Leeuwin Estate home block vineyards in the Margaret River region of Western Australia, the fruit was harvested and processed at the winery where the individual parcels were gently pressed with low yield to express the finest quality from the estate.

The juice was cold settled, racked, inoculated and fermented in stainless steel tanks. The base wines were blended, lightly fined with bentonite and cold stabilised. In August 2017 the wine was tiraged, then rested on lees after secondary fermentation in bottle until July 2019, when it was disgorged.

A complex nose weaving between primary fruits of pear, apple and grapefruit combining with secondary notes of baked pastry, field mushroom and nougat. Subtle florals of jasmine and citrus blossom lie within.

A fine palate is defined through a grapefruit and lemon fruit spectrum that aligns with diligent mid palate texture, bright acidity with subtle creaminess and delicate bead.

FINAL PH 3.03

TA 9.38

FINAL ALCOHOL 12%

RELEASE DATE October 2019