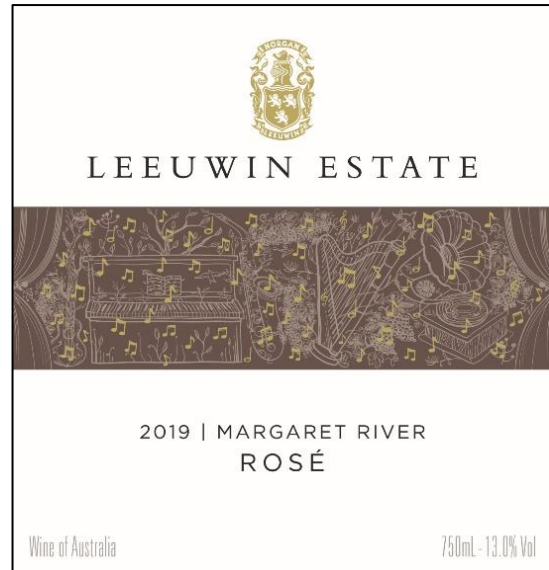


TECHNICAL & TASTING NOTES

WINE LEEUWIN ESTATE ROSÉ

VINTAGE 2019

% VARIETAL 100% SHIRAZ



THE YEAR

Winter of 2018 was met with cold and wet conditions. Rainfall in June and July was lower than average, but significant rainfall in August filled dams on the Estate. The mild early spring conditions delayed flowering by approximately 10 days over much of the vineyard, before the weather improved significantly and warm blue sky days were common place. A significant 52mm of rain in late January set up the unirrigated vineyards for a perfect final ripening. The Cabernet and Shiraz harvest commenced with gusto in mid April and concluded in the last days of the month. The mild but clear weather through to the end of April allowed the development of excellent flavour and tannin profiles in the reds.

TASTING NOTES

Juicy and vibrant nose with a concentrated red fruit spectrum including raspberries, pink grapefruit, pomegranate and watermelon. Underlying notes of fragrant elderflower, rose petal and spice sweet provides subtle complexity. The palate has delicate layers, soft texture and bright acidity. Strawberries, cherries and rhubarb feature throughout with a creamy mid-palate and slightly saline finish.

VINIFICATION

Sourced from selected Shiraz vineyards. Each parcel had short term skin contact, before being run off to tank for settling, racking and consequent inoculation. Low ferment temperatures preserved freshness and aromatics, lasting for two weeks. Post fermentation light fining occurred, with complete stabilisation prior to bottling.

FINING	Bentonite, Milk, Vegecoll	FILTRATION	Sterile
FINAL ALCOHOL	13%	BARREL MATURATION TIME	Nil
FINAL ACID	5.49 G/L	FINAL PH	3.29
BOTTLING DATE	3 September 2019	RELEASE DATE	October 2019
AVERAGE BRIX	22.5		

LEEWIN ESTATE - THE ART OF FINE WINE

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