

TECHNICAL & TASTING NOTES

WINE LEEUWIN ESTATE BRUT

VINTAGE 2018

% VARIETAL 52% PINOT NOIR, 48% CHARDONNAY



This is the eighteenth 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.

TASTING NOTES

Bright and vibrant with floral jasmine notes, there is a core of lemon, grapefruit, baked apple and subtle strawberry. The nose is neatly balanced with toasted cashew, almond, truffle, nougat and brioche offering layers of complexity.

Energy and vitality is evident on the palate. It is delicate and fine, underpinned with cut lime, lemon sherbet and pear. There is a beautiful thread of oyster shell and quartz throughout. The bead is fine again, which works in symmetry to the fore mentioned and overall balance.

VINIFICATION

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 July 2018, the wine was tiraged, then rested on lees after secondary fermentation in bottle until July 2020, when it was disgorged.

FINAL PH	2.97	TA	9.79
FINAL ALCOHOL	12.5%	RELEASE DATE	September 2020