

# TECHNICAL & TASTING NOTES

WINE LEEUWIN ESTATE BRUT

VINTAGE 2019

% VARIETAL 55% CHARDONNAY, 45% PINOT NOIR



This is the nineteenth 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

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.

Complex nougat and brioche combine with custard apple, lemon meringue and pear skin. Layers of cinnamon, wattle blossom, almond meal and vanilla pod create an added dimension.

Vibrant, fresh, and lively with notable fine bead and mousse. Precise lemon and lime fruit spectrum leads the palate with delicate notes of rice wafer, soaked cashews, lemon myrtle, flint, and sesame seed.

## VINIFICATION NOTES

FINAL PH	3.06
TA	9.47
FINAL ALCOHOL	12.5%
RELEASE DATE	June 2021