

# TECHNICAL & TASTING NOTES

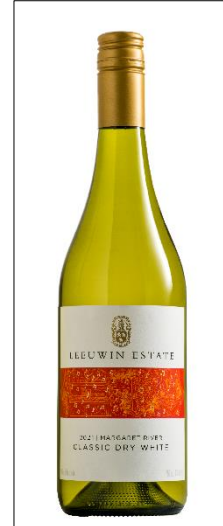
**WINE** LEEUWIN ESTATE CLASSIC DRY WHITE

**VINTAGE** 2021

**% VARIETAL** 63% SAUVIGNON BLANC, 23% SEMILLON, 13% RIESLING

## THE YEAR

2021 provided a milder Margaret River vintage, but produced fruit with fantastic intensity.



2020's winter was typically wet and windy with heavy falls in July, August and September resulting in close to average rainfall. Chardonnay was the first variety to burst in the last week of August, followed by the Riesling and Cabernet through late August and September. Chardonnay cap fall was mostly complete by November 10.

Summer was generally warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards in the final days of December and Chardonnay veraison commenced in the first week of January. Bird nets went onto the vineyards through early January, however a substantial and prolonged show of Marri blossom in the region kept the birds out of the vineyards until March when its flowering was complete.

Harvest commenced in the last week of January with Pinot Noir for the Estate Brut. Weather in the first weeks of February was mild and 80mm of rain fell, providing welcome relief for the unirrigated vineyards. Riesling harvest commenced February 22 during the cool of the night, and was completed within a week. Chardonnay hand and machine picks commenced February 25 and continued over the following two weeks as different sites expressed the influences of their terroir on flavour and ripeness. Sauvignon Blanc, with its late varietal budburst and flowering was harvested in the first week of March.

The mild summer produced excellent varietal definition with length and clarity.

## TASTING NOTES

Vibrant, aromatic and perfumed, centred on a fruit spectrum of lychee, finger lime, pineapple, grapefruit and crab apple. Jasmine, mandarin blossom, basil and mint leaf pop along side the fruit providing lift and energy. Bright with vitality, lemon zest, guava and honeydew lead into a palate that is well textured from mid to back. Clarity is given to the palate with a maritime/oceanic feel, highlighted by a saline acid thread and clean finish.

## VINIFICATION

The grapes were picked in the cool of the night by machine and immediately pressed. The juice was cold settled with enzymes for 3-5 days and then racked off gross lees. The juice was warmed and inoculated with commercial yeast strains and fermented in stainless steel tanks under controlled temperature conditions not exceeding 13 degrees. Barrel fermentation with some older French oak was used for added complexity for Semillon (for three months). After fermentation, the wine was clarified, lightly fined, stabilised and bottled.

<b>FINING</b>	Bentonite, PVPP & Skim Milk	<b>FILTRATION</b>	Sterile
<b>FINAL ALCOHOL</b>	12.0%	<b>AVERAGE BRIX</b>	22.5 - 23.0
<b>FINAL ACID</b>	6.44 G/L	<b>FINAL PH</b>	3.22
<b>BOTTLING DATE</b>	5 - 9 August 2021	<b>RELEASE DATE</b>	September 2021

LEEWIN ESTATE - THE ART OF FINE WINE

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