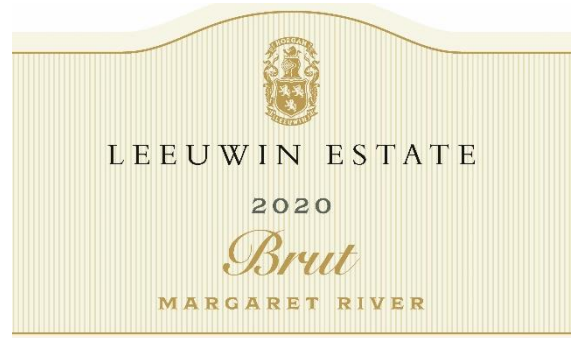


TECHNICAL & TASTING NOTES



WINE LEEWIN ESTATE BRUT

VINTAGE 2020

% VARIETAL 68% CHARDONNAY, 32% PINOT NOIR

This 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 nose is lively and energetic, with green apple, lemon sherbet and quince. Defining and complex layers are evident with brioche, nougat and crème fraîche. Subtle lift provides the additional detail in the frame of chamomile, lemon blossom and cinnamon quill.

The tightly coiled palate is both bright and buoyant; lemon pith and grapefruit is the primary core throughout. Fine bead is noticeably elegant and delicate spice combines with pannacotta and laced acidity, leading to a chalk-like finish.

VINIFICATION

The juice was cold settled, racked, inoculated, fermented in stainless steel tanks with a small portion in older oak. The base wines were blended, lightly fined with bentonite and cold stabilised. In July 2020, the wine was tiraged, then rested on lees after secondary fermentation in bottle until January 2022, when it was disgorged.

FINAL PH	2.83
TA	10.0
FINAL ALCOHOL	12.5%
RELEASE DATE	February 2022

LEEWIN ESTATE - THE ART OF FINE WINE

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