

# TECHNICAL & TASTING NOTES

WINE                      Leeuwin Estate Brut  
VINTAGE                2022  
%VARIETAL          62% Chardonnay, 38% 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 shows lifted grapefruit, red delicious apple, and finger lime, before opening onto cinnamon, cardamom, lime curd and toasted brioche.

On a fresh, vibrant palate, nectarine skin and nashi pear are accompanied by a delicate citrus line, surrounded by an elegant fine bead. Apple, lemon rind and a hint of fennel drive forward onto a slaty, mineral-laced acidity. 2022 Leeuwin Estate Brut is defined by the subtle, delicate balance of fruit weight and savoury characters, leading to a chalky finish.

## VINIFICATION

The juice was cold settled, racked, inoculated, fermented in stainless steel tanks with the Chardonnay portion in older oak. The base wines were blended, lightly fined with bentonite and cold stabilised. In October 2022, the wine was tiraged, then rested on lees after secondary fermentation in bottle until April 2024, when it was disgorged.

FINAL PH	2.75
TA	9.56
FINAL ALCOHOL	12.5%
RELEASE DATE	June 2024