

TECHNICAL & TASTING NOTES

WINE Leeuwin Estate Classic Dry White
VINTAGE 2024
% VARIETAL 65% Sauvignon Blanc, 21% Semillon, 12% Riesling, 2% Viognier

THE YEAR

Another wonderful year for Margaret River wines.

Winter of 2023 was generally mild. Some blustery pruning days were tackled but there were fewer than usual. Chardonnay and Pinot Noir budburst was early and complete by August 18. Riesling budburst followed soon after, while the reds waited for the weather to fine up in mid-late September.

Summer was dry; the last rain of significance fell in mid-September, with only 25.2mm to the end of vintage. The season was warm, starting earlier than average and finishing earlier. A couple of hot days and generally splendid weather through November and December set up a January 15 vintage start in the Pinot Noir for sparkling. A rapid succession of Chardonnay handpicks commenced on January 30 for several weeks, with fine sunny mild mornings providing perfect conditions for protecting the delicate lime and pear flavours of the fruit. Concurrently the Riesling harvest commenced at night, ensuring that the lemon lime fruit arrived at the winery cooled. Sauvignon Blanc, a later ripening white variety, was harvested over 6 very early mornings and delivered to the winery with wonderful bright lemony acid and hints of the tropics.

January and February 2024 had a spectacular flowering of the regions local red gum, Marri. Calm harvest mornings were filled with the delicate sweet honey-like scent of the trees laden with blossom. Birds were, during the harvest of the white, completely preoccupied with the bloom.

TASTING NOTES

Intensity and fragrance greet the nose; a foil of tropical fruits, papaya, mangosteen and dragonfruit intertwine with lemon and lime. Elevated spice and floral notes of galangal, cardamom, and fennel seed create the tapestry of complexity.

The palate is light on its feet - buoyant, energetic and vibrant. Clear citrus fruit surround the palate, with gentle texture throughout the mid-palate. This leads to a fine, clean, tightly coiled and bright acid 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 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. Some older French oak was used with barrel fermentation for complexity. After fermentation, the wine was clarified, lightly fined, stabilised and bottled.



FINING	Bentonite, PVPP and skim milk	FILTRATION	Sterile
FINAL ALCOHOL	13.0%	AVERAGE BRIX	22.5
FINAL ACID	6.42 G/L	FINAL PH	3.29
BARREL MATURATION	2 months for Semillon	RELEASE DATE	October 2024
BOTTLING DATE	12 – 14 August 2024		