

TECHNICAL & TASTING NOTES

WINE Leeuwin Estate Rosé

VINTAGE 2024

% VARIETAL 100% Shiraz

THE YEAR

Another wonderful vintage at Leeuwin Estate, that will produce wines with excellent concentration and depth.

Winter 2023 was generally mild. While there were wild wet and grey pruning days, these were fewer than usual. Chardonnay and Pinot Noir burst early and was fully complete by August 18th. Riesling budburst followed soon after, and the reds in mid-late September as the weather fined up.

It was a dry season, with the last rain of significance falling in mid-September, and only 25.2mm received to the end of vintage. Summer was warm, starting earlier than average and finishing earlier as well. Margaret River had a couple of hot days and generally gorgeous weather through November and December ahead of a January 15 vintage start in the Pinot Noir for sparkling.

January and February 2024 had a spectacular flowering of the region's local red gum, Marri. Calm harvest mornings were filled with the delicate sweet honey like scent of the trees laden with blossom, providing a perfect distraction for the birds.

The red harvest commenced in Late February, with the first Shiraz picked for Rosé.

TASTING NOTES

Vibrant and energetic on the nose with blood orange, watermelon, freshly plucked cherries and pomegranate entwining around each other. There are heightened floral notes of rose petal and Geraldton wax, providing lift and elevation. Gentle savoury and nutty elements lie in the background.

Elegance and finesse on the palate are immediately engaging. Primary fruits of pink grapefruit, blood orange and raspberries provide the foundation throughout. It is lightly layered and textured, whilst still maintaining its buoyant, lively acid thread. Hints of saline and samphire highlight the extra detail.

VINIFICATION

Sourced from selected Shiraz vineyards with a combination of two clones – Waldron, and West Australian selection. Each parcel had short term skin contact, before being run off to tank for juice fining, settling, racking and consequent inoculation, there was also 30% barrel fermentation in French oak barriques. Low ferment temperatures for tank components preserved freshness and aromatics, lasting for two weeks, whilst the barrel ferment components bring subtle complexity to the nose and layered textures on the palate. Post fermentation light fining occurred, with complete stabilisation prior to bottling.



FINING	Bentonite and milk	FILTRATION	Sterile
FINAL ALCOHOL	13.0%	AVERAGE BRIX	22.5
FINAL ACID	6.24 G/L	FINAL PH	3.10
BARREL MATURATION	Nil	RELEASE DATE	September 2024
BOTTLING DATE	15 – 16 August 2024		