



LEEWIN ESTATE

THE ART OF FINE WINE

2013 Brut Pinot Noir Chardonnay

Variety: 66% Pinot Noir, 34% Chardonnay

Alcohol %: 12.5%

Average Brix:

Oak Maturation:

Final pH: 3.09

Final Acid: 6.50

Harvest Date:

Bottling Date:

Release Date: 22.12.2016

Cellaring Potential: 5-6 years from release



TASTING NOTE

Primary, bright and delicate, the nose features lemon, apple and grapefruit. Beneath lie layers of nougat, brioche, toasted cashews and elevated jasmine. The palate is tight with subtle texture and a fine bead. Lemon and grapefruit are the leading fruits, offset with almond meal through the mid palate and crisp, fine acid structure.

THE YEAR

This is the thirteenth release of Brut from Leeuwin Estate and 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 picked and transported to the winery where the grapes were immediately pressed with low juice yields to obtain the finest quality juice required for this style of wine.

VINIFICATION

The juice was cold settled, racked, yeasted and fermented in stainless steel tanks. The base wines were then blended, lightly bentonite fined and cold stabilised. In September 2013 the wine was tiraged and stayed on lees for 36 months until September 2016 when it was disgorged and corked.



Technical Information

Wine: Brut Pinot Noir Chardonnay
Vintage: 2013
Varietal %: 66% Pinot Noir, 34% Chardonnay

This is the thirteenth release of Brut from Leeuwin Estate and 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 picked and transported to the winery where the grapes were immediately pressed with low juice yields to obtain the finest quality juice required for this style of wine.

The juice was cold settled, racked, yeasted and fermented in stainless steel tanks. The base wines were then blended, lightly bentonite fined and cold stabilised. In September 2013 the wine was tiraged and stayed on lees for 36 months until September 2016 when it was disgorged and corked.

Primary, bright and delicate, the nose features lemon, apple and grapefruit. Beneath lie layers of nougat, brioche, toasted cashews and elevated jasmine.

The palate is tight with subtle texture and a fine bead. Lemon and grapefruit are the leading fruits, offset with almond meal through the mid palate and crisp, fine acid structure.

Final pH: 3.09
TA: 6.50
Final Alc%: 12.5
Release Date: December 2016