

Leeuwin Estate

Leeuwin Estate Sparkling Brut is a delicate and refined sparkling wine, showcasing the elegance of Margaret River's terroir. Crafted in the traditional method, it offers a perfect harmony of citrus vibrancy and mineral complexity.



LEEUWIN ESTATE Brut MARGARET RIVER

Alcohol :12,50 % Composition: 62% Chardonnay, 38% Pinot Noir

Sparkling Brut 2022

Margaret River, Australia

Region and Vineyards

The **Margaret River region**, situated in Western Australia, is renowned for its **mild maritime climate**, which fosters ideal conditions for premium sparkling wine production. Leeuwin Estate sources the fruit for its **Brut 2022** from its **home block vineyards**, where precise viticulture ensures the highest quality fruit.

The **2022 vintage** featured a growing season of consistent weather, allowing for the gentle ripening of Chardonnay and Pinot Noir. These grapes were carefully handpicked at optimal maturity to retain their **natural acidity** and bright fruit flavors.

Winemaking

The **Leeuwin Estate Sparkling Brut 2022** was produced using the **traditional method**, ensuring finesse and complexity. After gentle pressing to extract the finest juice, the **Chardonnay** was partially fermented in older oak barrels, while the **Pinot Noir** was fermented in stainless steel tanks to preserve freshness.

Following fermentation, the base wines were blended, lightly fined, and cold stabilized before undergoing **tirage** in October 2022. Secondary fermentation occurred in the bottle, where the wine remained on lees for an extended maturation period until **disgorgement in April 2024**, achieving depth and a fine bead.

Tasting Notes

- Color: Pale gold with a fine, persistent bead.
- Aroma: Vibrant notes of grapefruit, red delicious apple, and finger lime, complemented by layers of cinnamon, cardamom, lime curd, and toasted brioche.
- Palate: Fresh and lively with flavors of nectarine skin, nashi pear, and a delicate citrus thread. The mid-palate evolves with hints of apple, lemon rind, and fennel, leading to a slaty, mineral-laced acidity and a chalky finish.







Sparkling Brut 2022

Did You Know?

The traditional method used for the **2022 Leeuwin Estate Brut** mirrors the techniques employed in the finest Champagnes, ensuring the development of complex flavors and a fine, persistent mousse.

Wine Pairing Ideas

- Fresh oysters with mignonette sauce: The wine's minerality and citrus notes enhance the brininess of the oysters.
- **Goat cheese tart with caramelized onions**: The creamy texture and savory-sweet flavors pair perfectly with the wine's acidity and fine bead.
- **Grilled prawns with lemon butter**: The citrus-driven palate complements the seafood's delicate sweetness.
- **Almond biscotti**: The wine's toasted brioche and nutty undertones resonate beautifully with this dessert's crunch and almond flavor.



