



LEEWIN ESTATE

THE ART OF FINE WINE

2015 Siblings Sauvignon Blanc Semillon

Variety: 66% Sauvignon Blanc, 34 % Semillon

Alcohol %: 13.5%

Average Brix: 22.0

Oak Maturation: 4 Months

Final pH: 3.17

Final Acid: 6.85 g/l

Harvest Date: 23/1/15 - 13/2/15

Bottling Date: 16/11/15

Release Date: 01.03.2016

Cellaring Potential:



TASTING NOTE

Nose: Bright and floral with a myriad of primary fruits, that features white peach, green melon, just plucked passionfruit, lime zest and lemon curd. The perfumed floral lift is noted with subtle elderflower and white jasmine. Nuances of a touch of nettle, vanilla and cardamom pod creates both depth and complexity. Palate: Finely focussed, the palate opens to soft and supple middle and is underpinned by a taught and fresh finish. Layers of lemon, lime, guava, fig, quince and green apple feature throughout with delicate floral and savoury notes laced between. Overall a youthful and vibrant blend.

THE YEAR

An excellent vintage for Sauvignon Blanc Semillon. The first fruit buds burst in late August into a slightly warmer than average September, with spring rainfall lower than average but dams still overflowed. November was cooler than average with showers and unrelenting cool southerly breezes. Early summer was cooler than average with little rain. Harvest commenced early February, nights were slightly warmer than average but there were no extremely hot days, the seabreeze obvious every afternoon. Riesling harvest began in the second week of February; Chardonnay later the same week, Sauvignon Blanc harvest was late February through into March. Autumn arrived on the first of March, day time temperatures were lower than average, showers and mostly sunny mild conditions prevailed into April. The flowering Marri tree that vineyards rely on to distract the birds failed to flower well this season, there was significant pressure on un-netted vineyards across the region.

VINIFICATION

The grapes were picked in the cool of the night by machine and immediately drained and pressed. The juice was settled and then racked off gross lees. The juice was warmed and inoculated with selected yeast and fermented in stainless steel tanks at cool temperatures. A smaller percentage was fermented with in second and third use Bordeaux coopered French oak barriques. After fermentation the individual parcels were blended, fined, cold stabilised and bottled.