



## Technical Information

**Wine:** Siblings Sauvignon Blanc  
**Vintage:** 2017  
**% Varietal:** 90% Sauvignon Blanc, 10% Semillon

**The Year:** Winter 2016 was long and wet. August rainfall was a recent record with 228 mm falling, the annual total significantly higher than the average. There were some challenging days for the pruning team. Chardonnay was the first variety to burst in late August, followed by the Riesling and Cabernet through September. Spring was generally milder and slightly wetter than average. Rough weather in early October damaged vineyards on exposed westerly facing slopes. Flowering in all varieties was about 10 days later than in 2016, this period was generally sunny resulting in excellent set across most varieties. Summer was mild with few hot days, with veraison occurring three weeks later than in 2016. Harvest commenced in the Riesling in the last week of February, onto Chardonnay and Sauvignon Blanc in the first weeks of March. A later than usual but excellent vintage with standout varieties being Riesling, Chardonnay and Cabernet sauvignon.

**Tasting Notes:** A fragrant and perfumed nose with white peach blossom and jasmine elevate the primary fruits of kiwi, lycee and lime. Beneath subtle notes of Thai basil, cardamom and chamomile offer delicate complexity.

The palate is subtly textured and nicely balanced with woven layers of finger lime, passionfruit, lemon and nectarine. There is a degree of brightness that runs through the mid palate with sherbet-like acidity leading to a fine and slightly chalky finish.

**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 (20%) was fermented in second and third use Bordeaux coopered French oak barriques. After fermentation the individual parcels were blended, fined, cold stabilised and bottled.

**Fining:** Bentonite and PVPP  
**Final Alcohol:** 13.0%  
**Final Acid:** 6.89 G/L  
**Average Brix:** 22.0  
**Bottling Date:** 29/11/17

**Filtration:** 0.45µm  
**Barrel Maturation Time:** 4months  
**Final PH:** 3.08  
**Release Date:** May 2018