

TECHNICAL & TASTING NOTES

WINE Siblings Sauvignon Blanc

VINTAGE 2024

% VARIETAL 100% Sauvignon Blanc

THE YEAR

Another wonderful year for Margaret River wines.

Winter of 2023 was generally mild. Some blustery pruning days were tackled but there were fewer than usual. Chardonnay and Pinot Noir budburst was early and complete by August 18. Riesling budburst followed soon after, while the reds waited for the weather to fine up in mid-late September.

Summer was dry; the last rain of significance fell in mid-September, with only 25.2mm to the end of vintage. The season was warm, starting earlier than average and finishing earlier. A couple of hot days and generally splendid weather through November and December set up a January 15 vintage start in the Pinot Noir for sparkling. A rapid succession of Chardonnay handpicks commenced on January 30 for several weeks, with fine sunny mild mornings providing perfect conditions for protecting the delicate lime and pear flavours of the fruit. Concurrently the Riesling harvest commenced at night, ensuring that the lemon lime fruit arrived at the winery cooled. Sauvignon Blanc, a later ripening white variety, was harvested over 6 very early mornings and delivered to the winery with wonderful bright lemony acid and hints of the tropics.

January and February 2024 had a spectacular flowering of the regions local red gum, Marri. Calm harvest mornings were filled with the delicate sweet honey-like scent of the trees laden with blossom. Birds were, during the harvest of the white, completely preoccupied with the bloom.

TASTING NOTES

A beautiful combination of kiwifruit, lime, lemon and white grapefruit are on delicate display. Beneath, there are elements of fennel bulb, basil, and white pepper that generate heightened fragrant notes. A clear illustration of Sauvignon Blanc's characteristic identity, purity and clarity.

Gentle textures and layers with mouthfeel softness are in symmetry with lively and energetic natural acid structure. Again, limes and lemons carry throughout the palate, leading to long and fresh finish. In the background a whisper of cedar and almond complete the overall complexity.

VINIFICATION

The grapes were picked in the cool of the night by machine and immediately pressed. The juice was floated right away and then bottom racked off gross lees. Juice was warmed and inoculated with pure yeast cultures and fermented in stainless steel tanks between 12-13 degrees for 2 weeks. A small portion of juice was cold settled and fermented in barrel with fortnightly batonnage for subtle texture and complexity. After a short maturation time of 3 months following fermentation, the best individual parcels were assembled from tank and barrel, lightly fined, stabilised and bottled.

FINING	Bentonite, PVPP and milk	FILTRATION	Sterile
FINAL ALCOHOL	13.0%	AVERAGE BRIX	22.5
FINAL ACID	6.39 G/L	FINAL PH	3.27
BARREL MATURATION	3 months	RELEASE DATE	September 2024
BOTTLING DATE	29 July – 2 August 2024		

