



LEEWIN ESTATE

2005 SIBLINGS SAUVIGNON BLANC SEMILLON

Region

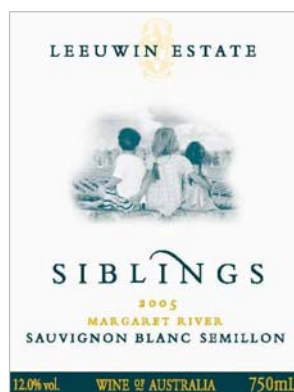
Margaret River, Western Australia

Varieties

Sauvignon Blanc (57%), Semillon (43%)

Technical Analysis

12.0% alc/vol, 7.1 g/l, 3.15pH



Background

The "Siblings" label was launched with Leeuwin's first sauvignon blanc semillon and represents wines intended for fresh early drinking. As a family business, this label celebrates the role the second generation has played in the ongoing development of Leeuwin Estate.

Winemaking

An excellent year for these two varieties. A mild winter and gentle spring winds allowed for good flowering and berry set. The summer was generally dry, warm and clear with few hot days. Cool nights and warm days over the harvest period enabled the development of fabulous fruit varietal characters. Picking these varieties at night and at dawn has preserved these delicate flavors.

The grapes were picked, crushed and skin contacted in the presses for about 6 hours. The cold settled juice was racked and inoculated with pure yeast cultures. 12% of the juice was barrel fermented. All the components were blended, fined and cold stabilized prior to bottling.

Tasting Notes

The color is fresh vibrant pale straw with lime green edges. Fresh fruit flavors are dominated by Sauvignon Blanc characters of freshly cut grass, tropical fruit, passionfruit and spice. The clean and fresh palate is full bodied and luscious with soft sweet fruit and herbaceous Sauvignon Blanc flavors. The finish is well balanced and clean with a lingering taste of gooseberries.

Additional Notes:

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