



2007 LEEUWIN ESTATE SIBLINGS SAUVIGNON BLANC SEMILLION

WINEMAKER: Paul Atwood
REGION: Margaret River, Western Australia
VARIETALS: 57% Sauvignon Blanc, 43% Semillon
FERMENTATION: 26% barrel fermented
ALCOHOL: 12.5% alc/vol.

VINTAGE NOTES:

A mild and dry winter in 2006 saw budbreak arrive early for the 2007 season. Flowering and fruit set were aided by a warm and sunny spring, while a warm and dry beginning to summer set the crops up with an ideal ripening period. A smidgen of welcome rain in the first week in January 2007 set up the unirrigated vineyard for veraison and ripening, with harvest of white varieties commencing several weeks earlier than usual.

WINEMAKING:

The grapes were picked, crushed and left on skins for around 6 hours prior to gentle pressing. The cold settled juice was then racked and inoculated with pure yeast cultures, with 26% barrel fermented and the remainder fermented in stainless steel.

TASTING NOTES:

The nose shows lifted lemon blossom and a herbaceous dustiness typical of Sauvignon Blanc in outstanding years from Margaret River, with freshly cut grass and a spiciness from the cool climate Semillon fruit. The palate is fresh and zesty, showing green apple and citrus pith, yet with a luscious full body which adds softness. The clean finish is well balanced, lingering with fresh gooseberries and citrus fruits.

CRITICAL ACCLAIM:

89 pts Stephen Tanzer's International Wine Cellar, 88 pts Wine Spectator

ABOUT LEEUWIN ESTATE:

After an extensive search in 1972 for the most suitable premium viticultural area in Australia, Robert Mondavi singled out the future site of Leeuwin Estate. Thrust into the international spotlight when their 1980 Art Series was awarded Decanter's highest recommendation, the Estate has since performed with stellar consistency, the Horgan family defending their position as one of Australia's leading wineries.



THE FACE OF AUSTRALIAN WINE

EXCLUSIVE US IMPORTER

703 Jefferson Street, Napa, California 94559

Tel (707) 258 9552 or (800) 622 2234 • Fax (707) 258 9577 • www.oldbridgecellars.com • info@oldbridgecellars.com