



2009 LEEUWIN ESTATE SIBLINGS SAUVIGNON BLANC SEMILLION

WINEMAKER: Paul Atwood
REGION: Margaret River, Western Australia
VARIETALS: 62% Sauvignon Blanc, 38% Semillon
MATURATION: 3 months in seasoned French oak post barrel ferment
ANALYSIS: 12.5% alc/vol | 7.2 g/L TA | 3.34 pH

VINTAGE NOTES:

Winter of 2008 was mild with late-season rains providing high soil moisture reserves through spring and early summer. The early spring was generally mild, though winds at flowering time tended to result in smaller and looser bunches. Summer was warm but with few very hot days with veraison generally even across all varieties.

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 a portion barrel fermented and the remainder fermented in stainless steel.

TASTING NOTES:

From the near perfect growing conditions of 2009, the vibrant pale straw wine displays intense passionfruit, orange and lime zest together with gosseberry and dusted jube notes. The palate is soft with intriguing layers of textured lemon, lime and pink lady apples ending in a long finish, well blanced by the lingering acid.

CRITICAL ACCLAIM:

89 pts Stephen Tanzer, 88 pts Robert Parker, 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.



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