



2010 LEEUWIN ESTATE SIBLINGS SAUVIGNON BLANC SEMILLION

WINEMAKER: Paul Atwood
REGION: Margaret River, Western Australia
VARIETALS: 69% Sauvignon Blanc, 31% 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:

The vintage opened with a mild, wet winter that left the vines well-prepared for a quick start when spring made an early appearance. The weather shifted to sunny and dry for the rest of the season so the grapes ripened slowly and without heat spikes so the fruit showed great varietal character and lots of flavor.

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:

The vibrant, pale straw wine displays intense passionfruit, orange and lime zest together with gooseberry and dusted jube notes. The palate is bright and juicy with intriguing layers of textured lemon, lime and pink lady apple ending in a long finish, well blanced by the lingering acid.

CRITICAL ACCLAIM:

87 pts Robert Parker's The Wine Advocate

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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