



LEEWIN ESTATE  
**SIBLINGS**  
**SAUVIGNON BLANC SEMILLON**  
**2014**

2013 vintage: **91 pts / BEST BUY**

“This blend shows some reduction in its tart pear flavors, their greenness opening to lime leaf, white flowers and poire Williams as it develops with air. The high acidity makes it a wine for shellfish, whether prawns or crab. Decant it.”

Joshua Greene, Wine & Spirits  
 October 2014

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