

2020 LEEUWIN ESTATE

SIBLINGS SAUVIGNON BLANC



WINEMAKER: Tim Lovett
REGION: Margaret River, Western Australia
VARIETALS: Sauvignon Blanc
MATURATION: Stainless Steel
ANALYSIS: 13.5% alc/vol | 6.55 g/L TA | 3.23 pH

VINTAGE: 2020 produced another fabulous vintage, and was very characteristic of the Margaret River region. Winter of 2019 yielded typically wet and windy conditions. Summer was generally warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards in the middle of December, significantly earlier than usual, whilst Chardonnay veraison commenced in the last week of December. With its late varietal budburst and flowering, Sauvignon Blanc was harvested in the first week of March.

WINEMAKING: The grapes were picked in the cool of the night by machine and immediately pressed. The juice was bottom racked off gross lees, then warmed and inoculated with pure yeast cultures and fermented in stainless steel tanks at cool temperatures for two weeks. After fermentation, the best individual parcels were assembled, then stirred, fined, stabilized and bottled.

TASTING NOTES: Fragrant with energy – lemon, cut lime, kiwifruit and gooseberries dominate the nose surrounded by higher floral notes of lemon myrtle, kaffir lime leaf, Thai basil and fennel. Finger limes, grapefruit, guava and blackcurrants are the pilot behind the palate. Textural, layered and woven mid palate gives gentle capacity, with refreshing sherbet-like acidity. Youthful, playful and energetic.

CRITICAL ACCLAIM: 92 pts Halliday Wine Companion, 91 pts Vinous

ABOUT LEEUWIN: 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.

