

2021 LEEUWIN ESTATE

SIBLINGS SAUVIGNON BLANC



WINEMAKER: Tim Lovett
REGION: Margaret River, Western Australia
VARIETALS: Sauvignon Blanc
MATURATION: Stainless Steel
ANALYSIS: 13.0% alc/vol | 6.13 g/L TA | 3.22 pH

VINTAGE: 2021 provided a milder Margaret River vintage, but produced fruit with fantastic intensity. 2020's winter was typically wet and windy with heavy falls in July, August and September resulting in close to average rainfall. Chardonnay was the first variety to burst in the last week of August, followed by the Riesling and Cabernet through late August and September. Summer was generally warm with few hot days experienced. Weather in the first weeks of February was mild and 3 inches of rain fell, providing welcome relief for the unirrigated vineyards.

WINEMAKING: The grapes were picked in the cool of the night 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: Vibrant and energetic nose with kiwi fruit, lime, fresh fig and dragonfruit. There is a subtle saline nuance combined with heightened floral notes lemon myrtle, jasmine and nettle. Lively and full of spark on the palate, lemon sherbet, and lime zest cohesively align. Gentle layers on the mid palate provides delicate creaminess, then defined with laced acidity from front to back.

CRITICAL ACCLAIM: 91 pts Wine Enthusiast

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.

