

# 2024 LEEUWIN ESTATE

## SIBLINGS SAUVIGNON BLANC



**WINEMAKER:** Tim Lovett  
**REGION:** Margaret River, Western Australia  
**VARIETALS:** Sauvignon Blanc  
**MATURATION:** Stainless Steel  
**ANALYSIS:** 13.0% alc/vol | 6.76 g/L TA | 3.20 pH

**VINTAGE:** 2024 was another exceptional Margaret River vintage. A long, warm and sunny summer encouraged the development of wonderfully ripe grape bunches. Winter of 2022 was typically rainy and windy. A prolonged mid-late Spring was cool, drizzly and cloudy. There was a rapid improvement in the weather in the second week November, paving the way for a continuous run of fine warm and sunny days. Summer provided a long and perfect run for the ripening grapes, with no heat spikes or thundery rain days.

**WINEMAKING:** The grapes were picked in the cool of the night and immediately pressed. The juice was floated then bottom raked 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:** An inviting and incredibly buoyant palate bursts with energy and fruit concentration. A myriad of lime zest, citrus, lemon sherbet and lychees offer direction, and combined with laced acidity, create the corridor with gentle layers on the mid-palate. The lingering finish is encased with delicate textures.

**CRITICAL ACCLAIM:** 91 pts JamesSuckling.com

**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 Chardonnay was awarded Decanter's highest recommendation, the Estate has since performed with stellar consistency, with the Horgan family defending their position as one of Australia's leading wineries.

