



2002 LEEUWIN ESTATE SIBLINGS CABERNET SAUVIGNON MERLOT

WINEMAKER: Paul Atwood
REGION: Margaret River, Western Australia
VARIETALS: Cabernet Sauvignon (81%), Merlot (16%), Petit Verdot (3%)
MATURATION: 17 months in new and older Allier barriques
ALCOHOL: 14% alc/vol.

VINTAGE NOTES:

Winter 2001 was very dry with mild balmy days. Early spring rain was followed by a dry and cool summer resulting in an excellent 2002 season with an extended ripening period. The cabernet and merlot fruit was harvested slightly later than usual, in order to ensure tannin development and ripe, weighty fruit flavors.

WINEMAKING:

Fermentation took place in closed stainless steel fermenters at moderate to warm temperatures. Pumping over assisted with color and flavor extraction, as did extended maceration after fermentation. Skins were basket pressed and free-run juice was gravity fed to a combination of new and old Allier barriques for secondary fermentation and 17 months maturation.

TASTING NOTES:

The 2002 Siblings Cabernet Merlot is deep ruby with a dark center. The perfumed nose shows intense blackcurrant and blackberry fruits with black olive, dark chocolate and cigar box notes for complexity. Intense sweet fruits of blackcurrant and plum combined with fine, dusty tannins deliver a powerful, restrained palate with a long, lingering finish. A fine example of Margaret River Cabernet. Drink now or cellar up to five years for additional complexity.

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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