



LEEWIN ESTATE

2004 SIBLINGS SAUVIGNON BLANC SEMILLON

Region

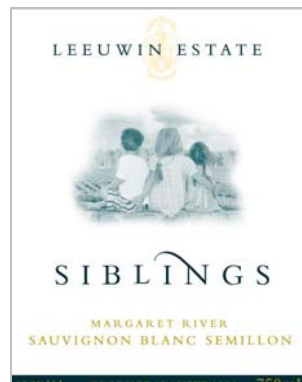
Margaret River, Western Australia

Varieties

Sauvignon Blanc (52%), Semillon (48%)

Technical Analysis

12.5% alc/vol, 6.8 g/l, 3.18pH



Background

The "Siblings" label was launched with Leeuwin's first sauvignon blanc semillon and represents wines intended for fresh early drinking. As a family business, this label celebrates the role the second generation has played in the ongoing development of Leeuwin Estate.

Winemaking

The season comprised a long warm summer with a low incidence of rain during harvest. Some mornings towards the end of vintage were very cold (around 5-6 C) which was ideal for picking at night. 2004 was a great year for these two varieties and consequently this is an outstanding example of this blend.

The grapes were picked, crushed and skin contacted in the presses and then the cold settled juice was racked and inoculated with pure yeast cultures. Partially barrel fermented in French oak barriques with the balance being fermented in temperature controlled stainless steel. The components were blended and cold stabilized prior to bottling.

Tasting Notes

The color is pale straw with lime green edges. The nose shows rich lifted floral lychee with a wonderful flinty edge combining all the characteristics to be found in Leeuwin Estate Sauvignon Blanc fruit.

The palate, though fresh and zesty, has an underlying basis of spicy cool climate berry fruits. The finish shows the potential to evolve into that refined citrus and honey dew melon flavor that we now find in an older Siblings Sauvignon Blanc Semillon.

Additional Notes:

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