



2008 LEEUWIN ESTATE SIBLINGS SAUVIGNON BLANC SEMILLION

WINEMAKER: Paul Atwood
REGION: Margaret River, Western Australia
VARIETALS: 51% Sauvignon Blanc, 49% Semillon
MATURATION: 3 months in seasoned french oak post barrel ferment
ANALYSIS: 12.5% alc/vol | 7.2 g/L TA | 3.34 pH

VINTAGE NOTES:

Good winter and early spring rains in 2007 recharged the soil profile for the dry summer season ahead. Late spring was generally mild, followed by a summer characterized by fine, sunny weather, ideal for ripening. This mild weather continued into March, with warm clear days and characteristic cooling afternoon sea breezes that make Margaret River ideal for the production of crisp, fresh white wines.

WINEMAKING:

The grapes were picked, crushed and left on skins for around 6 hours prior to gentle pressing. The cold settled juice was then racked and inoculated with pure yeast cultures, with a portion barrel fermented and the remainder fermented in stainless steel.

TASTING NOTES:

The nose shows lifted lemon blossom and a creamy dustiness typical of Sauvignon Blanc in outstanding years from Margaret River, with riper tropical fruits balanced by cool, herbal notes from the Semillon fruit. The palate is lively and likewise balanced, with citrus and gooseberry fruits, a creamy yet zesty mouthfeel and crisp, dry finish of fresh herbs.

CRITICAL ACCLAIM:

90 pts Robert Parker's The Wine Advocate, 88pts Wine Spectator

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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