TECHNICAL & TASTING NOTES

WINE SIBLINGS SAUVIGNON BLANC

VINTAGE 2020

% VARIETAL 100% SAUVIGNON BLANC



THE YEAR

2020 produced another fabulous vintage, and was very characteristic of the Margaret River region.

Winter of 2019 yielded typically wet and windy conditions. Chardonnay was the first grape variety to burst in the middle of August, pushed along by a prolonged period of sunny weather in late July. This was followed by the Riesling and Cabernet through late August and September.

Summer was generally warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards in the middle of December, significantly earlier than usual, whilst Chardonnay veraison commenced in the last week of December. With its late varietal budburst and flowering, Sauvignon Blanc was harvested in the first week of March.

TASTING NOTES

Fragrant with energy – lemon, cut lime, kiwifruit and gooseberries dominate the nose surrounded by higher floral notes of lemon myrtle, kaffir lime leaf, Thai basil and fennel.

Finger limes, grapefruit, guava and blackcurrants are the pilot behind the palate. Textural, layered and woven mid palate gives gentle capacity, with refreshing sherbet-like acidity. Youthful, playful and energetic.

VINIFICATION

The grapes were picked in the cool of the night by machine and immediately pressed. The juice was floated immediately and then bottom racked off gross lees. The juice was warmed and inoculated with pure yeast cultures and fermented in stainless steel tanks between 12-13 degrees for 2 weeks. A small portion of juice was cold settled and fermented in barrel for texture and complexity. After fermentation, the best individual parcels were assembled, then stirred, lightly fined, stabilised and bottled.

FINING	Bentonite, PVPP, milk	FILTRATION	Sterile
FINAL ALCOHOL	13.5%	AVERAGE BRIX	22.5
FINAL ACID	6.55 G/L	FINAL PH	3.23
BOTTLING DATE	28 Jul 20 - 29 Jul 20	RELEASE DATE	November 2020