

# TECHNICAL & TASTING NOTES

**WINE** SIBLINGS SAUVIGNON BLANC

**VINTAGE** 2021

**% VARIETAL** 100% SAUVIGNON BLANC

## THE YEAR

2021 provided a milder Margaret River vintage, but produced fruit with fantastic intensity. 2020's winter was typically wet and windy with heavy falls in July, August and September resulting in close to average rainfall.

Chardonnay was the first variety to burst in the last week of August, followed by the Riesling and Cabernet through late August and September. Chardonnay cap fall was mostly complete by November 10.

Summer was generally warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards in the final days of December and Chardonnay veraison commenced in the first week of January. Bird nets went onto the vineyards through early January, however a substantial and prolonged show of Marri blossom in the region kept the birds out of the vineyards until March when its flowering was complete.

Harvest commenced in the last week of January with Pinot Noir for the Estate Brut. Weather in the first weeks of February was mild and 80mm of rain fell, providing welcome relief for the unirrigated vineyards. Sauvignon Blanc, with its late varietal budburst and flowering was harvested in the first week of March.

## TASTING NOTES

Vibrant and energetic nose with kiwifruit, lime, fresh fig, dragonfruit and loquat. There is subtle saline nuance combined with heightened floral notes lemon myrtle, jasmine and nettle.

Lively and full of spark on the palate, lemon sherbet, lime zest and rambutan cohesively align. Gentle layers on the mid palate provides delicate creaminess, then defined with laced acidity from front to back.

## 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. 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.



<b>FINING</b>	Bentonite, PVPP & Milk	<b>FILTRATION</b>	Sterile
<b>FINAL ALCOHOL</b>	13.0%	<b>AVERAGE BRIX</b>	22.5
<b>FINAL ACID</b>	6.13 G/L	<b>FINAL PH</b>	3.22
<b>BOTTLING DATE</b>	22 - 26 July 2021	<b>RELEASE DATE</b>	August 2021

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