

# TECHNICAL & TASTING NOTES

WINE Siblings Sauvignon Blanc

VINTAGE 2025

% VARIETAL 100% Sauvignon Blanc

## THE YEAR

The 2025 vintage at Leeuwin Estate will be remembered as one defined by ideal ripening conditions, resulting in fruit of exceptional flavour intensity and purity.



Late winter brought significant rainfall, rejuvenating the landscape after a prolonged dry period and replenishing dams and waterways. A gentle, favourable spring followed, encouraging strong flowering and an even fruit set. The summer season was marked by luminous warm days tempered by cooling south-easterly breezes, preserving pristine aromatics and natural acidity across all varieties.

Sauvignon Blanc performed particularly well this season. Budburst occurred evenly in the first week of September, followed by a measured pace of shoot development that accelerated through November. Flowering conditions during mid to late November were ideal, and the consistent warmth of summer fostered beautifully balanced canopies, excellent fruit set, and steady ripening. Harvest commenced in late February and concluded by March 16, delivering fruit of remarkable clarity and finesse — showcasing vibrant citrus, guava, and honeydew characters.

Replenishing winter rains and a temperate summer provided an ideal backdrop for vine health and fruit development. Across the estate, the old vines thrived, producing slightly lower yields that translated into wines of profound concentration, texture, and complexity.

## TASTING NOTES

Aromas of lime zest, citrus blossom, and lemongrass rise vibrantly from the glass, supported by a fine sherbet nuance that lends lift and energy. The bouquet is bright, fragrant, and precise, with layers of fresh guava and honeydew melon underpinned by subtle savoury complexity and mineral restraint.

The palate opens with ripe citrus tones—Meyer lemon, grapefruit, and pomelo—delivering a taut yet finely textured core. Lime leaf and faint wood spice provide depth and persistence. Hints of lychee and jasmine lend an aromatic delicacy that speaks to the wine's graceful composure. Balanced and refreshing, Siblings Sauvignon Blanc offers a focused fruit profile, crystalline acidity, and immediate drinkability.

## 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°C for two weeks. A small portion of juice was cold settled and fermented in barrel with fortnightly batonnage for subtle texture and complexity. After a short maturation time of three months following fermentation, the best individual parcels were assembled from tank and barrel, lightly fined, stabilised and bottled.

|                   |                          |              |              |
|-------------------|--------------------------|--------------|--------------|
| FINING            | Bentonite, PVPP and milk | FILTRATION   | Sterile      |
| FINAL ALCOHOL     | 13.0%                    | AVERAGE BRIX | 22.0         |
| FINAL ACID        | 6.37 G/L                 | FINAL PH     | 3.16         |
| BARREL MATURATION | 10% French Barriques     | RELEASE DATE | October 2025 |
| BOTTLING DATE     | 28 – 31 August 2025      |              |              |

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