

# TECHNICAL & TASTING NOTES

**WINE** Siblings Sauvignon Blanc

**VINTAGE** 2023

**% VARIETAL** 100% Sauvignon Blanc



## THE YEAR

2023 was another exceptional Margaret River vintage. A long, warm and sunny summer encouraged the development of wonderfully ripe grape bunches.

Winter of 2022 was typically rainy and windy. A prolonged mid-late Spring was cool, drizzly and cloudy. There was a rapid improvement in the weather in the second week November, paving the way for a continuous run of fine warm and sunny days through December to early April.

A sunny fine flowering period ensured, first noted in the Chardonnay and Pinot in early November and complete by November 20. Summer provided a long and perfect run for the ripening grapes, with no heat spikes or thundery rain days. Daytime temperatures were a consistent 26 - 32C degrees. Atypically there was no Marri blossom this summer following the massive bloom in summer 2022. Subsequently, many nets were deployed to protect the harvest from birds.

Sauvignon Blanc was harvested through mid-March.

## TASTING NOTES

Vibrancy and vitality are the hallmarks here. Lemon meets lime and guava while quince sits alongside. Lemon myrtle, Wattyl and cardamom pod provide lift and perfume. Delicate layers of almond and a touch a cedar offer beautiful complexity.

An inviting and incredibly buoyant palate bursts with energy and fruit concentration. A myriad of lime zest, citrus, lemon sherbet and lychees offer direction, and combined with laced acidity, create the corridor with gentle layers on the mid-palate. The lingering finish is encased with delicate textures.

## VINIFICATION

The grapes were picked in the cool of the night by machine and immediately pressed. The juice was floated and then bottom racked off gross lees before it was warmed and inoculated with pure yeast cultures and fermented in stainless steel tanks between 12-13C 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.

<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>	6.76 G/L	<b>FINAL PH</b>	3.20
<b>BARREL MATURATION</b>	3 months	<b>RELEASE DATE</b>	September 2023
<b>BOTTLING DATE</b>	21 - 24 August 2023		

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