

TECHNICAL & TASTING NOTES

WINE SIBLINGS SHIRAZ

VINTAGE 2019

% VARIETAL 100% SHIRAZ

THE YEAR

Mild but clear late Autumnal weather delivered red wines which display excellent flavour and tannin profiles.

Winter of 2018 was characteristically cold and wet. Pruning conditions were arduous, with few clear, rain-free days. It will be reminisced for the weeks of strong west to north westerly winds off the Indian Ocean, with several days of southerly hail to add to the pruning experience. Mild early spring conditions delayed flowering by approximately ten days over much of the vineyard. In late spring and early summer, the weather improved substantially and warm blue sky days were commonplace. A significant 52 mm of rain in late January, preparing the unirrigated vineyards for a perfect finish to ripening.

Vintage commenced in the last week of February when the crisp and delicate flavours of the Riesling were harvested. In a year where there was no marri blossom to distract the birds from the grapes, every net on the estate was used and reused. The Cabernet and Shiraz harvest commenced with gusto in mid-April and concluded in the final days of the month.

TASTING NOTES

A dense and dark nose with concentrated with blackcurrant, redcurrant and blueberries. Beneath therein lies layers cocoa, cola and gentle smoky oak. Elevated notes of violets, Szechuan pepper, tobacco, anise and clove are also present.

The palate is light on its feet, bright and buoyant. The frame of the palate is centered on a black fruit core, combined with cardamom, chocolate and cracked coffee bean. Laced acidity gives definition and drive, leading to structural tannins.

VINIFICATION

Selected shiraz parcels were individually berry sorted and fermented in closed and open fermenters after cold soaking, then plunged and pumped over daily. Following completion of primary fermentation the wine was run to new, one and two year old barrels for malolactic fermentation. The wine underwent malolactic in barrels and after six months the various components were blended and aged in barrels for a further eight months. After assemblage the wine was fined and readied for bottling.



FINING	Egg white	FILTRATION	Sterile
FINAL ALCOHOL	13.5%	BARREL MATURATION TIME	14 months in French oak
FINAL ACID	6.64 G/L	% NEW OAK	20%
BOTTLING DATE	9 November 2020	FINAL PH	3.40
TOAST LEVEL	Medium and medium plus	RELEASE DATE	June 2022

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