



Technical Information

Wine: Siblings Shiraz
Vintage: 2016
% Varietal: 96% Shiraz, 3% Malbec, 1% Viognier

The Year: Winter and spring rainfall modest and well below average. Spring was generally fine with good conditions for flowering through November. Early summer was generally fine, afternoon sea breezes strong and constant. January and February temperatures slightly above average but with only several non-concurrent hot days. A welcome and significant 90 mm of rain fell in January, setting up unirrigated vineyards for the remainder of the season. March and April temperatures were close to average; reflected in the slowing down of ripening over mid late vintage. Stand out varieties Chardonnay and Shiraz and Cabernet Sauvignon. One of the best all round vintages seen. Chardonnay is typically showing incredible balance of power, long length and elegant finish. Shiraz fruit tasted in the field displayed delightful ripe red berry fruits that have been preserved in the final wines, an excellent year for this variety. Cabernet sauvignon fruit was picked with ripe skin and seed tannins plus crunchy seeds. Resulting wines show very good palate density and intense varietal lifts.

Tasting Notes: Concentrated red cherries, mulberries and blueberries dominate the nose. There is cocoa, coffee bean, oak char black cardamom, nutmeg, cinnamon and lifted violets that are well positioned in the background. The palate is rich and layered with dark cherries, boysenberries and blueberries. Structural mocha-like tannins scroll to the back palate with subtle hints of anise, which is balanced with an elegant and bouyant acid line.

Vinification: All the fruit was fermented in open fermenters with 15% being whole bunches to extend the fermentation time. Open fermenters were plunged and pumped over daily and the wine 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 twelve months. After assemblage the wine was fined and readied for bottling.

Type of Oak: French	Fining: Egg White
Filtration: 2.0 – 0.45 Micron	% New Oak: 30%
Toast Level: Medium and Medium plus	Final Alcohol: 13.7%
Barrel Maturation Time: 16 months	Final Acid: 6.98
Final PH: 3.39	
Bottling Date: 10 - 11/10/17	Release Date: March 2018