

TECHNICAL & TASTING NOTES

WINE Siblings Shiraz
VINTAGE 2022
% VARIETAL 98% Shiraz, 2% Malbec



THE YEAR

2022 provided a fantastic vintage at Leeuwin Estate.

Spring of 2021 was typically wet and windy. September and October's temperatures were milder than usual, delaying shoot growth and flowering dates. Sunny conditions in early-mid November produced a surge in vine growth and a rapid period of vine flowering. Conditions were warm throughout January and February, with the welcome arrival of the sea breeze a daily constant.

There was a substantial showing of Marri blossom around the vineyard and on the capes, so local birds showed little interest in the ripening grapes. Harvest commenced on February 4 with Pinot Noir, followed by the harvest of all whites by March 15.

Late March and early April saw a small window of rainfall, leading to a classically prolonged warm ripening period for the reds. These mild sunny conditions allowed wonderful ripe tannins and flavours to develop. The Cabernet and Shiraz were harvested through the first 3 weeks of April.

TASTING NOTES

A dark core of black fruits is alluring and concentrated, nestled within a spice melting pot of anise, cinnamon, and cardamom. Juicy and lush, there are heightened layers of violets and potpourri. Subtleties of dark chocolate, coffee, tar and petrichor add a touch of shape and frame.

Energetic and concentrated throughout, the palate has dimension and texture. Vibrancy, freshness and laced acidity creates an ethereal corridor. An abundance of mulberries, redcurrants and dark cherries create the framework of fruit. Long, structural tannins drive and direct the palate to an elegant and balanced finish.

VINIFICATION

Selected shiraz parcels were individually berry sorted and fermented in closed and open fermenters after cold soaking, before being plunged and pumped over daily. Following completion of primary fermentation, the wine was run to new, one and two-year-old barrels (228L and 600L format) 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 final assemblage the wine was fined and readied for bottling.

FINING	Egg white	FILTRATION	Sterile
FINAL ALCOHOL	13.5%	TOAST LEVEL	Light long to medium
FINAL ACID	6.71 G/L	FINAL PH	3.33
BARREL MATURATION	14 months	RELEASE DATE	September 2024
BOTTLING DATE	11 – 12 December 2023		