

TECHNICAL & TASTING NOTES

WINE Siblings Shiraz

VINTAGE 2021

% VARIETAL 100% Shiraz

THE YEAR

2021's mild summer vintage produced wines showcasing excellent varietal definition with incredible length and clarity.

2020's winter was typically wet and windy with heavy falls in July, August, and September, resulting in close to average rainfall. Chardonnay was the first variety to burst in the last week of August, followed by the Riesling and Cabernet through late August and September. Chardonnay cap fall was mostly complete by November 10.

Summer was warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards during the final days of December, while Chardonnay veraison commenced in the first week of January. Bird nets went onto the vineyards through early January, although a substantial and prolonged show of Marri blossom in the region kept the birds out of the vineyards until March when its flowering was complete.

Rain in April, alongside sunny mild days and cool nights allowed the reds to develop beautiful ripe skin tannins, flavour and sugar ripeness. Harvest of the Cabernet Sauvignon and Shiraz began in the final days of March, with the last of the estate fruit picked on April 18.

TASTING NOTES

Fragrant and perfumed, violets, lavender, black cardamom and black pepper surround the nose. The density of black cherries, boysenberries and blueberries is inherent. Clove, cinnamon, smoke, char and petrichor provide delicate complex.

Plush and luscious, with buoyant acidity, dense Satsuma plums, redcurrants and raspberries feature on the palate. Nuances of mocha and torched orange filter through to long structural and chalky 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 (228L and 600L format) for malolactic fermentation before undergoing malolactic in barrels. After six months, the various components were blended and aged in barrels for a further eight months. Following final assemblage, the wine was fined and readied for bottling.

FINING	Egg white	FILTRATION	Sterile
FINAL ALCOHOL	13.5%	TOAST LEVEL	Light light to medium
FINAL ACID	6.39 G/L	FINAL PH	3.36
BARREL MATURATION	14 months (20% new oak)	RELEASE DATE	Q1 2024
BOTTLING DATE	8 - 9 December 2022		



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Stevens Road, Margaret River, Western Australia
Email: info@leeuwinestate.com.au | Phone (08) 9759 0000
www.leeuwinestate.com.au