



2009 LEEUWIN ESTATE SIBLINGS SHIRAZ

Review Summary



90 pts “Bright ruby-red. Expressive aromas of blackberry, cracked pepper, violet and woodsmoke. Supple, lush and sweet, offering spicy dark berry flavors complicated by a floral pastille quality. Smooth, nicely balanced and expressive, finishing with very soft tannins and spicy persistence.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2012

90 pts “Good crimson-purple hue, bright and clear; has fresh, gently spicy red and black cherry fruit on the bouquet and medium-bodied palate; the length is good, as is the balance.”

James Halliday
Australian Wine Companion
2012

89 pts “This medium-bodied Shiraz is almost Saint Joseph-like in its charming cherry and cracked pepper flavors. It’s not overly rich or complex, just an easy-drinking wine that should offer plenty of appeal over the next few years.”

Joe Czerwinski
Wine Enthusiast
September 2013

88 pts “Translucent dusty ruby color, lightening at the edges. Polished leather, floral eucalyptus, briary dark berries, beeswax and vanilla interplay in the forward nose. The dark berry fruit follows through in the mouth, picking up earthy black olive, black licorice and a dash of black pepper. At 13% alcohol, this is not your monster Shiraz from the Barossa Valley or McLaren Vale. It is more refined and claret-like in structure, and well suited for the dinner table.”

Glen Fredericksen
WineLinesOnline.com
April 2013



88 pts “Medium to deep garnet in color, the 2009 Siblings Shiraz has aromas of warm plums, mulberries and blueberry compote with underlying hints of allspice and white pepper. Medium-bodied with a good concentration of ripe, ready-to-drink blackberry and spice flavors, it is nicely textured with a medium level of rounded tannins and has lively acid to give lift through the long finish. Drink it now to 2015.”

Lisa Perotti-Brown
eRobertParker.com
August 2012

87 pts “Bright and lively, refreshing for its mint accents around solid cherry fruit. Lingers on the clear-headed finish.”

Harvey Steiman
WineSpectator.com
2012

