



2013 LEEUWIN ESTATE SIBLINGS SHIRAZ

WINEMAKER:	Tim Lovett
REGION:	Margaret River, Western Australia
VARIETALS:	Shiraz (93%), Malbec (5%), Viognier (2%)
MATURATION:	18 months in French oak barriques (30% new)
ANALYSIS:	13.5% alc/vol 3.54 pH 6.25 g/L TA

VINTAGE NOTES:

After a typically wet winter spring arrived early. The long fine breaks good conditions for vine growth. Summer was warmer than average and the weather cooled in late March allowing more hang time for the red varieties. This produced grapes with a balance of flavor and tannin ripeness. Harvest of the reds occurred over three weeks in April.

VINIFICATION:

All of the fruit was fermented in open fermenters, 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 and barrel maturation.

TASTING NOTES:

The bouquet has incredible intensity befitting a great Shiraz year. There are concentrated mulberry, raspberry and potted plum fruits with coffee beans dipped in chocolate and lovely spice infused black pepper and licorice to add further complexity. The palate has a wonderful textured feel, displaying juicy blueberries, mulberries, Asian spice and licorice. The flavors are seamless across the whole of the palate showing a soft, round and approachable wine with fine tactile and mocha tasting tannins.

CRITICAL ACCLAIM:

91 pts Vinous, 90 pts Wine Spectator

ABOUT LEEUWIN ESTATE:

After an extensive search in 1972 for the most suitable premium viticultural area in Australia, Robert Mondavi singled out the future site of Leeuwin Estate. Thrust into the international spotlight when their 1980 Art Series was awarded Decanter's highest recommendation, the Estate has since performed with stellar consistency, the Horgan family defending their position as one of Australia's leading wineries.



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703 Jefferson Street, Napa, California 94559

Tel (707) 258 9552 • Fax (707) 258 9577 • www.obcwines.com • cellar@obcwines.com