



2016 LEEUWIN ESTATE SIBLINGS SHIRAZ

WINEMAKER: Tim Lovett
REGION: Margaret River, Western Australia
VARIETALS: Shiraz (96%), Malbec (3%), Viognier (1%)
MATURATION: 16 months in French oak barriques (30% new)
ANALYSIS: 13.5% alc/vol | 3.39 pH | 6.98 g/L TA

VINTAGE NOTES:

Winter and spring rainfall was well below average. Spring was generally fine with good conditions for flowering through November. January and February temperatures were slightly above average, with only several non-concurrent hot days. A welcome, 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. One of the best all round vintages seen.

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:

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 buoyant acid line.

CRITICAL ACCLAIM: 91 pts JamesSuckling.com

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.

