

2017 LEEUWIN ESTATE

SIBLINGS SHIRAZ



WINEMAKER: Tim Lovett
REGION: Margaret River, Western Australia
VARIETALS: Shiraz
MATURATION: 14 months in French oak barriques (30% new)
ANALYSIS: 13.6% alc/vol | 6.91 g/L TA | 3.37 pH

VINTAGE: A wetter than average winter was followed by a relatively cool and wet spring. Flowering was 10 days later than in 2016, and generally sunny conditions resulted in excellent set across all varieties. Summer was mild with few hot days. Harvest commenced in the last week of February. The reds were able to hang well into a rain free April. The slow Autumn ripening allowed Shiraz and Cabernet to develop intense and vibrant fruit flavors with excellent tannin ripeness. A late, but nonetheless excellent vintage.

WINEMAKING: 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: Bright redcurrants, dark cherries and boysenberries prominently feature with black cardamom, star anise, cinnamon quill and delicate violets in the background. Tightly framed palate with bright acidity and defined with cherries and blackcurrants. Subtle notes of chocolate, coffee and pepper notes lead to a structural finish with soft tannins.

CRITICAL ACCLAIM: 91 pts JamesSuckling.com

ABOUT LEEUWIN: 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.

