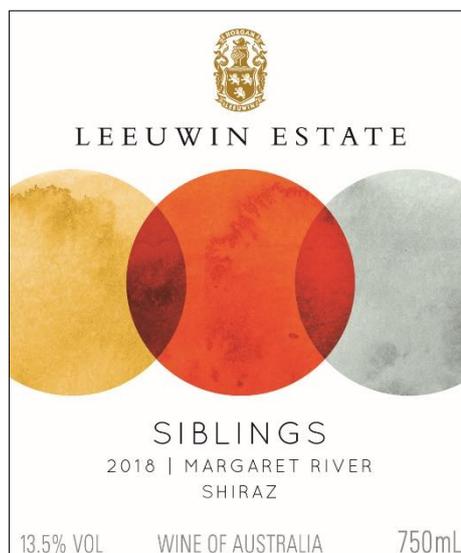


TECHNICAL & TASTING NOTES

WINE LEEUWIN ESTATE SIBLINGS SHIRAZ

VINTAGE 2018

% VARIETAL 100% SHIRAZ



THE YEAR

Winter of 2017 was typically wet and windy. Chardonnay was the first variety to experience bud burst in late August, followed by the Riesling and Cabernet through September. Flowering in all varieties was approximately ten days earlier than in vintage 2017. Conditions in spring were generally mild, with the usual showery and sunny periods resulting in excellent set across most varieties.

Temperatures throughout summer were warm, with very few hot days. Veraison occurred two weeks earlier than in 2017. 2018 was a spectacular year for flowering of the local Marri trees, which kept birds away from the ripening vineyards. Harvest commenced in the Riesling in the middle of February, followed by Chardonnay a week later and Sauvignon Blanc in the first weeks of March. Shiraz and Cabernet harvest commenced in the last week of March and into the third week of April. After early leaf removing across the fruit zone to let in the sunshine, and thinning of fruit where necessary, 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 flavours with excellent tannin ripeness.

An excellent vintage with standout varieties being Riesling, Chardonnay, Shiraz and Cabernet Sauvignon.

TASTING NOTES

Juicy and concentrated nose packed with plums, cherries and forest fruits. Black cardomom, star anise cedar, cinnamon and nutmeg add extra detail and complexity. Soft and supple entry on the palate with blueberries and raspberries at the forefront. Delicate weight through the middle with some savoury notes and quartz like acidity leads a structure chalky finish.

VINIFICATION

All the fruit was fermented in open fermenters and were plunged and pumped over daily. Following completion of primary fermentation the wine was run to new, one and two year old barrels for malolactic fermentation. The wine underwent malolactic in barrels and after six months the various components were blended and aged in barrels for a further eight months. After assemblage the wine was fined and readied for bottling.

FINING	Egg white	% NEW OAK	20%
FINAL ALCOHOL	13.5%	BARREL MATURATION TIME	14 months
FINAL ACID	6.59 G/L	FINAL PH	3.44
BOTTLING DATE	22 Aug 2019 - 28 Aug 2019	RELEASE DATE	March 2020
% NEW OAK	20%		

LEEUWIN ESTATE - THE ART OF FINE WINE

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