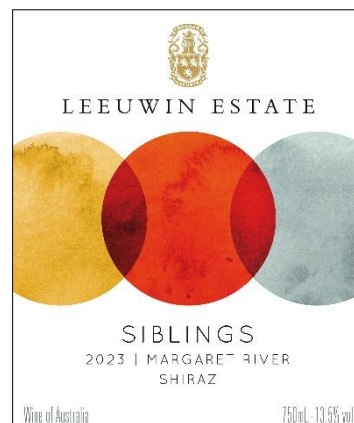


TECHNICAL & TASTING NOTES

WINE Siblings Shiraz
VINTAGE 2023
% VARIETAL 99% Shiraz, 1% Malbec



THE YEAR

2023 was another exceptional Margaret River vintage. A long, warm and sunny summer encouraged the development of wonderfully ripe grape bunches.

Winter of 2022 was typically rainy and windy. A prolonged mid-late Spring was cool, drizzly and cloudy. There was a rapid improvement in the weather in the second week of November, paving the way for a continuous run of fine warm and sunny days through December to early April.

A sunny and fine weathered flowering period ensured, first noted in the Chardonnay and Pinot in early November and complete by November 20. Summer provided a long and perfect run for the ripening grapes, with no heat spikes or thundery rain days. Daytime temperatures were a consistent 26 - 32C degrees. Atypically, there was no Marri blossom following the immense bloom in summer 2022. Subsequently, many nets were deployed to protect the harvest from birds.

Shiraz and Cabernet were harvested in April with the final grapes picked on April 27.

TASTING NOTES

Vibrant ruby and scarlet in colour, a lifted nose shows a white, green and black peppercorn medley, with cherry ripe, blackberry and plum, followed in their wake by subtle spices: star anise, clove, ground cumin and vanilla.

On the palate the wine is fresh, bright, well-woven, and fruit-forward, with plum surrounding a core of sweet cherry. Pomegranate molasses lingers with blackberry and raspberry fruit sweetness, before the wine closes out a palate that shows restraint and balance in its fruitful, acid, tannin and oak elements.

VINIFICATION

Selected shiraz parcels were individually berry sorted and fermented in closed and open fermenters after cold soaking, then plunged and pumped over daily. Following completion of primary fermentation, the wine was run to new, one- and two-year-old barrels (228L and 600L format) 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 final assemblage the wine was fined and readied for bottling.

FINING	Egg white	FILTRATION	Sterile
FINAL ALCOHOL	13.5%	TOAST LEVEL	Medium
FINAL ACID	6.64 g/l	FINAL PH	3.34
BARREL MATURATION	14 months	TYPE OF OAK	French
% NEW OAK	20%	RELEASE DATE	June 2025