

TECHNICAL & TASTING NOTES

WINE Siblings Shiraz
VINTAGE 2024
% VARIETAL 99% Shiraz, 1% Malbec



THE YEAR

The 2024 vintage was defined by a warm, dry growing season. Fruit development progressed rapidly, producing wines of intense concentration and natural power, balanced by vibrant acidity.

Winter 2023 was generally mild. Whilst there were some wild, wet and grey days during pruning, these were fewer than usual. Chardonnay and Pinot Noir experienced an early budburst, completed by 18 August. Riesling followed shortly after, with the red varieties bursting in mid to late September as conditions became finer and warmer. The season remained notably dry, with the last significant rainfall recorded in mid-September and only 25.2mm falling through to the end of vintage. The warm, dry conditions advanced the season overall, bringing both an earlier start and finish.

Red harvest began in late February, with the first Shiraz picked for Rosé. This was followed in March by a series of hand-harvested parcels from the dry-grown Cabernet Sauvignon Blocks 8 and 9, with additional blocks harvested progressively as fruit achieved optimal tannin and flavour ripeness. Shiraz from our southernmost vineyard, Peppy Park in Karridale, was harvested in the final weeks of March. It was a superb year for southern Margaret River Shiraz - aromatic, ripe and varietally expressive, showing luscious blue and red fruit characters. A spectacular flowering of the region's Marri (red gum) during January and February provided both a sensory highlight and welcome protection from bird pressure. Calm harvest mornings were perfumed with the delicate, honeyed scent of blossom-laden trees - a memorable feature of the season.

Overall, 2024 stands as another exceptional vintage for Leeuwin Estate and Margaret River, producing wines of excellent concentration, depth and varietal clarity.

TASTING NOTES

Concentrated mulberries, boysenberries and black pastille fruits dominate the nose with subtle fennel frond nuances. Subtle oak complexities of black cardamom, nutmeg and lifted violets are well positioned in the background.

The palate is rich and layered with dark cherries, plums and raspberries. Integrated structural dark chocolate tannins scroll to the back palate with subtle hints of anise, which is balanced with an elegant and buoyant acid line.

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	14.5%	TOAST LEVEL	Medium
FINAL ACID	7.23 G/L	FINAL PH	3.29
BARREL MATURATION	14 months	RELEASE DATE	March 2026
BOTTLING DATE	18 – 20 November 2025		