LEVANTINE HILL

2023 Estate Blanc de Blanc Sparkling



Vintage	2023
Varietal blend	100% Chardonnay
Harvest date	21 & 22 February 2022
Tirage date	17 January 2024
Disgorging date	19 June 2026
Production volume	530 dozen
Analysis	pH: 3.21 TA: 7.7g/L RS: 3.2g/L
Preservative(s)	220
Alcohol content	12.0%

Winemaking

The 2023 vintage growing season provided exceptional conditions for the development of poised and weighty fruit characters at ideal ripeness levels, combining excellent natural acidity, intensity and breadth of palate in our definitive sparkling Blanc de Blanc.
Blended from an amalgamation of multiple fermentations from across two harvest days from a single block of Chardonnay on our Estate vineyard. The grapes for this 100% Chardonnay sparkling wine were picked at optimum ripeness then whole bunch pressed prior to fermentation in a mix of stainless steel tanks & aged French oak to maintain freshness and a delicate acid line combined with roundness & complexity.
These parcels were later blended to achieve balance and length for secondary fermentation in the bottle and subsequent ageing on lees, further enhancing richness and expression of the fine-boned palate.

Winemaker's Notes

Nose: features a mix of seashore, citrus, and herbal aromas:, samphire, saline oyster shell, meringue, wormwood, chervil & oregano with underlying flint, graphite & autolytic notes.
Palate: a detailed and opulent entry with fresh linear acidity laying down the framework for the carriage of weight and fruit flavours through to the long finish. Flavours of quince, green papaya, elderflower & complex citrus notes of grapefruit, lemon curd musk and makrut leaf. As this wine has spent time in bottle 'sur lie', it is ready for immediate enjoyment. Further complexity will develop from at least 5 years ageing under ideal cellaring conditions. Absolutely perfect with oysters.