



LEVANTINE HILL

## 2012 Late Disgorged Méthode Traditionnelle (Sparkling)



Vintage	2012
Varietal blend	53% Chardonnay, 47% Pinot Noir
Harvest date	6 and 10 February 2012
Disgorging date	27 February 2018
Alcohol content	13%
Residual sugar	4.0g p/litre
Preservatives	Sulphur dioxide (220)

### Winemaking

All fruit was hand-picked and whole-bunch pressed by variety. The cuvee taille (first cut free-run juice), was settled naturally overnight prior to coarse racking to a mix of stainless steel tank and old large format barrels for fermentation. Both varieties were fermented and aged separately on settled lees for nine months prior to assemblage and preparation for tirage. The blended wine underwent secondary fermentation within the bottle. The wine has been aged for an extended period on its autolysing yeast lees for a maximum of five years to garner further richness, width and complexity to its innate elegance and finesse.

### Winemaker's notes

The 2012 vintage was one of the finest in the Yarra Valley this decade. The ideal conditions presented the opportunity for Levantine Hill to follow-up its inaugural 2010 sparkling Méthode Traditionnelle with a similar blend from an almost mirror image vintage. The intention was to allow this cuvee to age for an extended period on lees to further enhance its intensity and breadth of expression. Displaying a freshness and vitality of bead and mousse that defy its extended ageing. A traditional method sparkling wine from a multitude of blended components, features a bouquet of cider apples, wood sorrel, rockmelon, white flowers and frangipane tart. The Pinot Noir elements come to the fore on the palate adding richness and width to the saline and oyster shell line of the Chardonnay. The extended ageing 'sur lie' has conferred weight and texture with crème anglais richness. Complimented with roasted chestnut mealiness carries to the finish by a defined backbone of acidity.