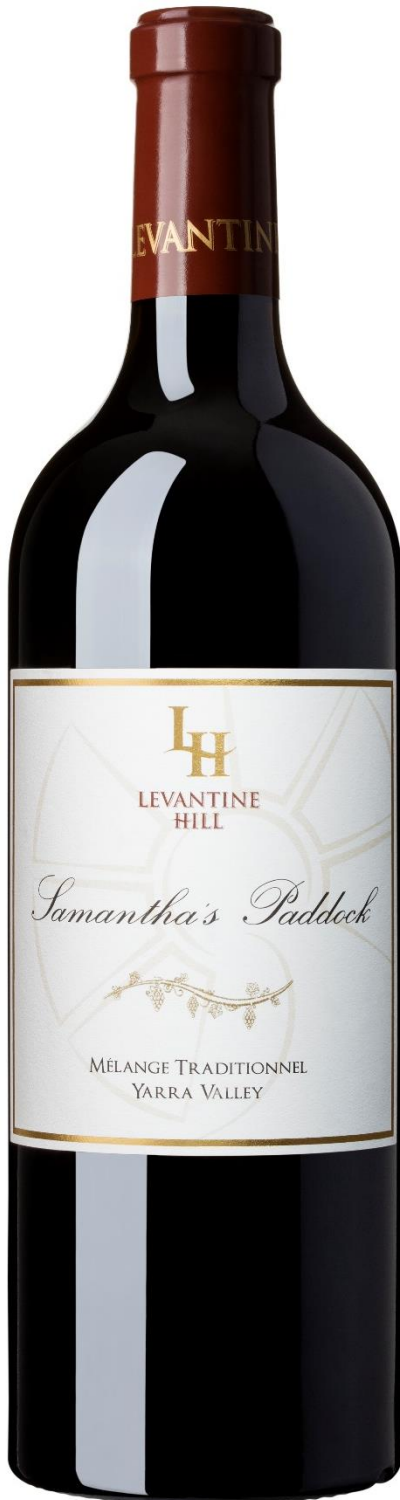




LEVANTINE HILL

2014 Samantha's Paddock Mélange Traditionnel



Vintage	2014
Varietal Blend	91.5% Cabernet Sauvignon, 4% Petit Verdot, 3% Merlot, 1% Cabernet Franc, 0.5% Malbec
Harvest date	14 March (Malbec), 18 March (Merlot), 4 April (Cabernet Franc, Petit Verdot and Cabernet Sauvignon – Fan 2), and 17 April 2014 (Cabernet Sauvignon – Fan 1)
Bottling date	20 June 2016
Oak treatment	17 months as individual components in 225-litre Bordelaise barrels (65% new), principally from Seguin Moreau Icône, Taransaud, Bossuet and Saint Martin cooperages.
Alcohol content	12.5%
Residual sugar	<1g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	15 or more years

Winemaking

Fruit was hand-picked then crushed to open fermenters and inoculated with R15 yeast. Ferments hand-plunged and pumped over for gentle extraction of colour and tannin. Fermentation temperature maintained between 22 and 30°C. Pressed then racked after 3 days of settling to a combination of new and seasoned premium French oak.

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Winemaker's notes

This third release of our flagship signature red blend (mélange), the first fully crafted by winemaker Paul Bridgeman, epitomises our commitment to honour and reflect the finest examples of the classic Cabernet Sauvignon-based wines upon which the Yarra Valley's enviable reputation was forged and cemented.

As a young wine, decanting is highly recommended. It features restrained brooding fruit characters with subtle hints of cassis, mulberry, plum, red currant, kirsch, leather, nutmeg and fennel. Suppleness on the palate combines with savoury flavours of cooked red peppers, cocoa nib, roast chicory and sandalwood. The silky texture winds through rustic tannins on the poised youthful palate.