



LEVANTINE HILL

2016 Katherine's Paddock Chardonnay



Vintage	2016
Varietal	Chardonnay
Clone(s)	P58 and Bernard 95
Harvest date	16 February 2016
Bottling date	16 February 2017
Oak treatment	100% super-premium French oak; in a mix of 500-litre puncheons, 350 and 300-litre hogsheads, 228-litre barriques from Mercurey, François Freres, Saint Martin and Taransaud cooperages.
Alcohol content	13.0%
Residual sugar	<1.0g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	15 or more years

Winemaking

Hand-picked, whole-bunch pressed and settled overnight. Racked cloudy to barrel with light solids for 100% barrel fermentation with natural and cultured yeasts. Aged on lees for 10 months. Select barrels were allowed to undergo 100% malolactic fermentation.

Winemaker's notes

This blend of P58 and Bernard 95 clones from our east-facing blocks produces a profound reclamation of Chardonnay where body, flavour and palate weight can co-exist with structure, texture and restrained acidity. Complex aromas of ripe Nashi pear, ginger, celery leaf and fennel seed combine with a fleshy palate interplay of flint, chalk and pear skin. This 'amplified' counterpoint to our single-vineyard Estate Chardonnay balances an integrated subtle acidity with rich varietal expression and depth of abundant persistent flavours.