



LEVANTINE HILL

2015 Melissa's Paddock Syrah



Vintage	2015
Varietal	Shiraz
Clone(s)	PT23
Harvest date	17 March – 8 April 2015
Bottling date	13 May 2016
Oak treatment	100% French oak, 500-litre puncheons
Alcohol content	13.5%
Residual sugar	<0.5g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	15 or more years

Winemaking

Produced from an assemblage of 10 distinct small batches individually drawn from our single 6-acre block of Shiraz. Fruit was hand-harvested over five days across a time-span of 23 days, hand-sorted then either destemmed or crushed selectively as individual parcels to a mix of 3-tonne, 1-tonne and 0.5-tonne capacity open fermenters. The fruit in each vat was soaked at ambient temperature prior to initiation of natural fermentation or inoculation with yeast strains Enoferm Syrah or Rhône 2323. Judicious amounts of grape stalks were included in select fermentations for aromatic lift and complexity plus contribution of an additional sweep of tannin to the tactile structure and finish on the palate.

Ferments were minimally handled and allowed to heat up to 32-34°C prior to initiation of hand-plunging which aids very gentle extraction of colour and tannin from the skins. The various small volume vats were allowed to remain in contact with the skins for up to 3 weeks post-fermentation prior to pressing.

The pressed components were settled overnight prior to racking as individual lots to a combination of new (40%) and seasoned premium French oak. The individual batches stayed as separate barrel lots until immediately prior to blending for bottling.

Winemaker's notes

Our Melissa's Paddock Syrah seeks to be a profound statement of intent that builds on the groundwork of the Estate Syrah but with its own inimitable characteristics of a unique site and its inherent signature expression. 2015 is the second release for Melissa's Paddock Syrah and features a dense brooding and slowly unfurling complex nose of autumn raspberries, white pepper, fennel, cloves, stalk, spice, Christmas mince pies, vanilla bean and charry oak.

The resounding sophisticated palate features well-integrated powdery tannins that build with the carriage of fruit through the finish. Blackberry, dark chocolate and cassia bark flavours sit into the tannin. With an emphasis on balance and length for a reverberative echo of flavour, there is a delicate balance between savouriness and sweet fruit.