



LEVANTINE HILL

2015 Colleen's Paddock Pinot Noir



Vintage	2015
Varietal	Pinot Noir
Clone(s)	MV6, 777 and D2V6
Harvest date	13 February – 11 March 2015
Bottling date	3 March 2016
Oak treatment	100% super-premium French oak; in three 228-litre barriques and one 300-litre hogshead for 10 months. All from Tonnellerie Mercurey cooperage
Alcohol content	13.0%
Residual sugar	<0.5g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	15 or more years

Winemaking

Each individual clone was hand-picked and hand-sorted prior to destemming to open fermenters for ambient soak prior to initiation of natural fermentation. Inclusion of grape stalks into select vats was employed judiciously for aromatic lift and complexity plus contribution of an additional sweep of tannin to palate structure and finish.

Ferments were hand-plunged and allowed to heat up to 32-34°C to aid gentle extraction of colour and tannin while enhancing savoury elements in the wine. The various small volume vats were kept on 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 (50%) and seasoned premium French oak. The batches aged as separate barrel lots until immediately prior to blending for bottling.

Winemaker's notes

A blend of 3 clones (MV6, 777 and D2V6) drawn exclusively from the Colleen's Paddock block of Pinot Noir on our Hill Road vineyard. It seeks to present a definitive statement that builds on the groundwork of the inaugural 2014 vintage release with its own inimitable expression of a unique site under a distinct seasonal influence.

2015 marks the sophomore release for Colleen's Paddock Pinot Noir and shows a stylistic advance on the 2014 vintage. It features a restrained, brooding and beguiling nose with hints of rhubarb and cherry crumble, framboise, mace, cinnamon, earth, graphite, stalks and subtle oak. A finely-tuned balance of fruit and savoury characters. The regal palate carries plump fruit weight enmeshed with fine-grained tannins through a plush velvety mouthfeel. It combines lightness with richness and density with great length and persistence of flavour.