



LEVANTINE HILL

2018 Sauvignon Blanc Semillon



Vintage	2018
Varietal blend	69% Sauvignon Blanc, 31% Semillon
Harvest date	3 to 17 March 2018
Bottling date:	14 November 2018
Alcohol content	13.5%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	8 or more years

Winemaking

Both varieties were hand-picked, hand-sorted, whole bunch-pressed and cool-settled overnight. All Sauvignon Blanc was lightly racked to French oak barrels of a range of sizes for fermentation. The bulk of the Semillon portion was fermented and matured entirely in stainless steel while the balance spent the duration in an aged oak foudre. A select number of barrels were allowed to complete malolactic fermentation to impart extra richness and softness to the palate.

Barrel fermentation and maturation in a mix of 2280-litre foudres, 500-litre puncheons, 300-litre hogsheads and 225-litre barriques of new (15%) and seasoned French oak for 7 months.

Winemaker's notes

Lifted aromas of passionfruit, mandarin zest, lemon verbena, chilled mint, pine-lime spice and mango cream interplay with undertones of shale, petrichor, lanolin and herbal tones contributed by the Semillon. The trademark voluptuous, complex and expansive palate, enhanced by barrel fermentation on varying levels of grape solids, presents as focussed, supple and long with a fine drive of acidity and the suggestion of tactile tannin. The inclusion of tank-fermented Semillon channels a fine backbone of natural acidity to underpin the persistent tangy grapefruit and lemon meringue pie flavours and a grippy textured finish. Recommended serving at 10-12°C to accentuate weight, length and flavour.