



LEVANTINE HILL

2018 Estate Semillon



Varietal Blend:	100% Semillon
Vintage:	2018
Harvest date:	15 and 17 March 2018
Bottling date:	16 October 2018
pH/TA:	pH: 3.36/TA: 7.0 g/L
Production quantity:	80 dozen
Preservatives:	Sulphur dioxide
Alcohol:	12.5%

Winemaking:

Grapes were hand-picked on two separate days, hand-sorted and whole bunch-pressed. After cool-settling overnight, the cloudy juice was lightly racked to four 225-litre aged French oak barrels for fermentation. Élevage on yeast lees for six months with minimal stirring. One barrel was allowed to undertake complete malolactic fermentation.

Tasting notes:

An historical but relatively unheralded Yarra Valley stalwart, Semillon rarely gets the chance to singularly represent itself in bottle, being utilised mostly as an integral blending component to lift other varieties to greater heights. However, the 2018 vintage followed up the inaugural 2017 release by offering a blend of Semillon parcels from our single block of such intricate and self-confident expression, that we felt compelled to bottle a small amount as a single varietal. Subtle aromas of flint, pithy lemon zest, mace, tarragon, orange blossom, chalk and petrichor reflect the long favourable growing season. Fine juicy acidity shapes the taut youthful palate with overlaying tactile suppleness. Nougat character from barrel fermentation interplays with grapefruit, early-picked pineapple, fresh oregano and olive brine flavours enhanced by the barest hint of complexing tannin building subtle weight and depth of flavour. Its innate charms will provide immediacy of enjoyment but further complexity and richness will be the reward of careful graceful ageing. Recommended serving temperature: 8-10°C.