



LEVANTINE HILL

## 2016 Chardonnay



|                  |   |
|------------------|---|
| Vintage          | 2016  |
| Varietal         | Chardonnay  |
| Harvest date     | 16 February 2016  |
| Bottling date    | 16 and 22 February 2017   |
| Oak treatment    | 100% fermented and matured in a combination of French oak 2280-litre foudre; 500-litre puncheons; 350 and 300-litre hogsheads; and 228-litre barriques. |
| Alcohol content  | 13.5%   |
| Residual sugar   | 0.22g/litre   |
| Preservatives    | Sulphur dioxide (220)   |
| Ageing potential | 10 or more years  |

### Winemaking

Sourced 79% from our East-facing Mendoza clone and 21% from our P58 clone - North-easterly aspect single blocks. All fruit was hand-picked, sorted and whole-bunch pressed. Settled overnight then coarsely racked directly to barrel (French), allowing a mix of wild and inoculated fermentation to occur. Aged on lees with minimal stirring.

### Winemaker's notes

This wine deliberately eschews the modern style of taut and fine-boned expressions of Chardonnay, offering a defiant reclamation of the middle ground where body, flavour and palate weight can co-exist with structure, texture and measured acidity.

The wine expresses characters of lemon curd, glazed apricot Danish, ginger snap and orange blossom team with savoury underlying buckwheat, lanolin and toasty char complexity. These work in concert with a tactile calcareous interplay underpinning a silky pear-like texture. A lingering line of acidity provides the backbone but allows for the richness, weight and flavour, directing to a resounding and expansive finish. where body, flavour & palate weight co-exist with structure, texture and restrained acidity.

Complex fruit characters of white nectarine, saffron, Pink Lady apple, chamomile flower, cashews and Leatherwood honey work in concert with a tactile interplay of chalk, silkiness and Beurre Bosc pear-like texture. Subtle acidity provides the backbone conveying the fruit and weight to a resounding finish.