



LEVANTINE HILL

2015 Mélange Traditionnel Blanc



Vintage	2015
Varietal Blend	Sauvignon Blanc 97%, Viognier 2%, Semillon 1%
Clone(s)	H5V 10-clone, NFI, own rootstock from Yarra Valley cuttings respectively
Harvest date	24 February – 5 March 2015
Bottling date	1 December 2015
Oak treatment	100% French oak; maturation in a mix of 2280-litre foudres, 500-litre puncheons, 300-litre hogsheads and 225-litre barriques for nine months.
Alcohol content	13.5%
Residual sugar	<1.0g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	Eight or more years

Winemaking

All three varieties were hand-picked, hand-sorted, whole-bunch pressed and settled overnight. Juices were oxidatively handled to subdue intensely overt varietal expression allowing more subtle aromatics to be presented in harmony with the secondary characters developed through barrel fermentation.

All batches of each variety were filled to French oak barrels for 100% barrel fermentation. A combination of wild yeasts and select, cultured neutral yeast strains were utilised.

Winemaker's notes

This wine draws its inspiration from the time-honoured Bordelaise tradition of blending multiple compatible and complimentary grape varieties to construct a wine greater and more profound than the singular expression of its individual parts.

A complex, aromatic wine that is crafted for ageing. The wine's composition will often change with each vintage; this particular wine features an exceptionally high proportion of Sauvignon Blanc which reflects the excellent growing conditions for this variety made in this style in this year. A classic white blend displaying subtle fruit characters of kiwifruit, figs, quince jelly, cape gooseberry, guava, tarragon and clove integrated into the secondary characters of straw, flint and mace. With an integral backbone of citrus-like acidity splicing through the vibrant savoury palate.