



LEVANTINE HILL

2013 Sparkling Blanc de Blanc



Vintage	2013
Varietal blend	100% Chardonnay
Harvest date	12 and 16 February 2013
Disgorging date	27 April 2018
Oak treatment	100% barrel fermented and aged on lees in old larger format French oak casks
Alcohol content	13%
Residual sugar	5.2g/L
Preservatives	220
Ageing potential	Ready for immediate enjoyment. However further complexity may develop for a further three to five years under ideal cellaring conditions

Winemaking

All fruit was hand-picked and whole-bunch pressed. The cuvee taille (first cut free-run juice) was settled naturally overnight prior to racking to a mix of stainless steel tank and large format old barrels for fermentation. Fermented and aged separately in small batch lots on settled lees for nine months. The blended wine then underwent secondary fermentation within the bottle. This wine has been aged for an extended period on its autolysing yeast lees for more than four years to garner richness and complexity to its innate elegance and finesse.

Winemaker's notes

The protracted growing season allowed a drawn-out ripening, resulting in an uncommon richness of flavour tempered by the abundant natural acidity contributed by the season.

A bouquet of nashi pear, glazed brioche, lemon cheesecake and Amaretti biscuit. Flavours of nougat, lemon rind, jasmine and chestnut underpin a palate line of steely acidity with delicate bubble, fruit weight and earthy 'sur lie' characters providing textural accompaniment, richness and creaminess to the finish. An excellent match for freshly-shucked oysters or semi-hard cow's milk cheeses.