



LEVANTINE HILL

2016 Syrah



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| Vintage | 2016 |
| Varietal | Syrah |
| Clone(s) | PT23 |
| Harvest date | 26 th February to 10 th March 2016 |
| Bottling date | 31 st October 2017 |
| Oak treatment | 100% French oak, predominantly 500-litre puncheons for 18 months |
| Alcohol content | 13.5% |
| Residual sugar | <1.0g/litre |
| Preservatives | Sulphur dioxide (220) |
| Ageing potential | 8 or more years |

Winemaking

Sourced from our single Estate block of mature PT23 clone Shiraz. All fruit was hand-picked, hand-sorted then destemmed or crushed to small open vats. Stalks were added back to some parcels for added complexity. One single small vat of whole bunches was included in the final blend. A mix of natural fermentation and inoculated varietally-compatible yeasts. Cuvaision length ranged from 1 to 3 weeks on skins. Hand-plunged a maximum of once per day.

Winemaker's notes

Showing weight and body with restraint, this refined medium-bodied Syrah is the result of an assemblage of eight individual small batches sourced from Block 25 on our Maroondah Highway vineyard.

Signature varietal aromas of mulberry, five-spice, pepper, blood plum, fruit mince pies and raspberry coulis abound. The poised elegant palate highlights the silken texture and vibrant plush fruit weight. Highly pixilated tannins interplay with savoury flavours of dark chocolate, ripe red berries and blood orange which brings a subtle Campari-like bitterness to subliminally increase the length of palate and reverberative persistence of flavour.

Ageing potential: 8+ years. This wine is suitable for vegans.