



LEVANTINE HILL

2015 Samantha's Paddock Mélange Traditionnel



Vintage	2015
Varietal Blend	Cabernet Sauvignon 73%, Merlot 17%, Malbec 4%, Cabernet Franc 3%, Petit Verdot 3%
Clone(s)	SA125, 8R, CW14, 1334, and G7V1 respectively
Harvest date	4 March (Malbec and Merlot), 13 March (Cabernet Franc); 17 March (Petit Verdot and Cabernet Sauvignon – Fan I), and 19 March (Cabernet Sauvignon – Fans I and II)
Bottling date	27 October 2016 and 17 February 2017
Oak treatment	100% French oak, in 225-litre barriques, principally from Seguin Moreau Icône, Taransand, Bossuet and Saint Martin cooperages, for 18 months
Alcohol content	12.5%
Residual sugar	0.25g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	15 or more years

Winemaking

All fruit was hand-picked, hand-sorted, de-stemmed, crushed and tipped direct to open fermenters. Fermentation was undertaken via natural yeast (one-third of the sugar prior to inoculation with select CSM and BDX yeast). Ferments were hand-plunged or run-off a maximum of once per day to facilitate very gentle extraction of colour and tannin. Fermentation temperature was allowed to reach a maximum of 32°C, with Cuvaision ranging from ten days to five weeks on skins. Vats were pressed individually, settled overnight then racked to fill a combination of new and seasoned premium French barriques. All components aged as singular batches prior to blending pre-bottling.

Winemaker's notes

This fourth release of our flagship signature red blend (mélange), from a benchmark Yarra Valley vintage epitomises our commitment to honour and reflect the finest examples of the classic Cabernet Sauvignon-based wines upon which our region's enviable reputation was forged and cemented. It features brooding restrained fruit characters of cassis, blackberry, jasmine and sage leaf with complexing savoury elements of clove, sandalwood, leather and star anise. Suppleness on the palate combines with flavours of berry compote, smoked paprika and cocoa nib. The silky texture winds through rustic yet regal tannins on the poised youthful palate. As a young wine, decanting is highly recommended.