



LEVANTINE HILL

2016 Estate Pinot Noir



Vintage	2016
Varietal Blend	100% Pinot Noir
Clones	MV6 (97%) and D2V5 (3%)
Harvest date	12 to 22 February 2016
Bottling date	22 February 2017
Winemaking	Hand-picked over 7 distinct days, all fruit was hand-sorted and destemmed to small open vats. Stalks were added back to some parcels for extra complexity. A mix of natural fermentation and inoculated yeasts. Cuvaison length ranging from 1 to 3 weeks on skins. Hand-plunged a maximum of once per day.
Oak treatment	Aged in 100% French oak 225-litre barriques (35% new) for 16 months.
Preservatives	Sulphur dioxide (220)
Alcohol	13.5%
Winemaker's notes	

Exhibiting a slow build of power on a detail-laden palate, this Pinot Noir is the result of an assemblage of thirteen individual small batches sourced from our Maroondah Highway vineyard. Clonal mix is MV6 (97%) and D2V5 (3%).

Heady aromas of black cherries, sage leaf, rhubarb, lavender, shiitake mushroom broth, peat, iodine and pencil shavings are in the front row with background shout-outs from raspberry, bay leaf and stemmy notes. The composed defined robust palate yields flavours of red fruits, sarsaparilla, cocoa nib, aniseed, and celeriac while notes of chicory cut a run to the back palate. Subtly ingrained natural acidity, slow-building fruit weight, a line of integrated oak and expansive spreading medium-chain tannins build in layers with each taste. The wine subtly yet confidently pushes through the palate to an expansive lingering finish. Ageing potential: 8 or more years. Vegan friendly.