



LEVANTINE HILL

2014 Levantine Hill Estate Sparkling Rosé



Vintage	2014
Varietal Blend	100% Pinot Noir
Harvest date	13 th February 2014
Tirage date	14 th February 2015
Disgorging date	25 th February 2019. Total production: <80 dozen
pH/TA	pH: 3.16 T.A.: 7.9 g/L
Preservatives	Sulphur dioxide
Alcohol	12.5%
Winemaking	Grapes were hand-picked from the single planting of Pinot Noir Clone on our Colleen's Paddock vineyard. Juice was lightly racked to a single 1000-litre aged French oak foudre for fermentation. Elevage was undertaken on yeast lees for 11 months prior to blending and tirage for secondary fermentation in bottle. Each bottle aged on its lees for 4 years prior to disgorging. This extended period of ageing on its autolyzing yeast lees has contributed further richness, width and complexity to its innate elegance and finesse.
Winemaker's notes	The 2014 vintage presented an opportunity for Levantine Hill to forge new directions in philosophy and methods with the appointment of winemaker Paul Bridgeman to the helm. One outcome of this fresh impetus and drive was the creation of a tiny quantity of single-vineyard sparkling Rosé. The intention was to allow this cuvee to age for an extended period on lees to further enhance its intensity and breadth of expression. Displaying a freshness and vitality of bead and mousse that defy its extended ageing. This 2014 traditional method sparkling rosé wine features bouquet of brioche, marmalade, raspberry, rose petals, caramelize peach and chalk undertone. The Pinot Noir flexes its weight on the palate as richness and bandwidth. The extended ageing 'sur lie' has enhanced body and crème anglaise texture over a saline acid backbone with blood orange, tarragon and radicchio flavors carrying through the finish. The finest!