



LEVANTINE HILL

## 2017 Katherine's Paddock Chardonnay



|                  |   |
|------------------|---|
| Vintage          | 2017  |
| Varietal blend   | 100% Chardonnay   |
| Harvest date     | 3 <sup>rd</sup> to 25 <sup>th</sup> March 2017  |
| Bottling date    | 15 <sup>th</sup> February 2018  |
| Oak treatment    | Fermented and matured in a mix of super-premium French oak of 500, 350, 300 and 228-litre capacity from Mercurey, François Freres, Saint Martin and Taransaud cooperages (22% new) for 10 months. |
| Alcohol content  | 13.5%   |
| Residual sugar   | <1.0 g/litre  |
| Preservatives    | Sulphur dioxide (220)   |
| Ageing potential | 15 or more years  |

### Winemaking

Hand-picked, whole-bunch pressed to tank and settled overnight. Racked cloudy juice to barrel with light solids for 100%-barrel fermentation and utilising natural and cultured yeasts. Aged on lees in barrel with minimal stirring. Select barrels were allowed to undergo 100% malolactic fermentation.

### Winemaker's notes

Our Katherine's Paddock Chardonnay blend (from two of our three distinct clonal plantings) combines the richness, drive and classicism of our north-east facing P58 clone with the fine-boned flinty structure and chalky notes of the south-east facing block of Bernard 95 clone. From an absolute classic cool Yarra Valley vintage, this vineyard produces a profound reclamation of Chardonnay where body, flavour and palate weight can co-exist with structure, texture and restrained acidity.

Elevated aromas of lemon curd, guava, quince, golden apple, cracker biscuit, lovage, cardamom & caraway seed with elements of flint and struck match. This 'amplified' counterpoint to our single-vineyard Estate Chardonnay balances an integrated subtle line of natural acidity with ample varietal expression. The understated persistent flavours marry creaminess and a biscuit-base texture through the long finish.