



LEVANTINE HILL

2016 Colleen's Paddock Pinot Noir



Vintage	2016
Varietal blend	100% Pinot Noir
Harvest date	12th Feb (777 clone), 18th Feb (MV6) and 26th Feb (D2V6 & MV6 balance)
Bottling date:	17th February 2017
Oak treatment	Matured in a mix of 228-litre capacity super-premium Burgundian barriques from Mercurey, François Freres and Saint Martin cooperages (40% new) for 10 months.
Alcohol content	13.0%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	10 or more years

Winemaking

Hand-picked over three days, all clones were batch-fermented and aged separately. Fruit was hand-sorted and destemmed to multiple small open vats. Stalks were added back to a number of parcels for extra complexity with a couple of tiny vats of 100% whole bunch. A mix of natural fermentation and inoculated yeasts. Cuvaison length ranging from 1 to 2 weeks on skins. Hand-plunged a maximum of once per day.

Winemaker's notes

Exhibits an unfurling intensifying power and charm from an unusually warm and fast-tracked vintage, this medium-bodied yet voluminous Pinot Noir delivers beguiling aromas of maraschino cherry, goji berry, nutmeg, kirsch and dark chocolate, earth, sandalwood, fresh King Oyster mushroom and graphite with underlying stalk-derived herbal notes. Showing a vibrancy and fine lines which bely the relatively warm growing season, the palate opens up to reveal dark flavours, married with spice, sarsaparilla and zesty citrus. The plump mid-palate fruit weight is drawn along to the fine resounding finish by bands of natural acidity, well-integrated oak and a wide palate coverage of lovely medium-chain slow-build tannins. Ageing potential: 8+ years. Vegan friendly.