



LEVANTINE HILL

2016 Mélange Traditionnel Blanc - M.T.B.



Vintage	2016
Varietal blend	Sauvignon Blanc 72.5%, Semillon 25%, Viognier 2.5%
Harvest date	Small batches from 15 February to 5 March 2016
Bottling date	23 November 2016
Oak treatment	100% barrel fermentation then maturation in a mix of a single 2280-litre oval oak foudres and 225-litre barriques of French oak for 9 months. The new oak portions were exclusively comprised of the smaller volume casks.
Alcohol content	13.5%
Residual sugar	<1g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	10 or more years

Winemaking

All 3 varieties were hand-picked, sorted then whole bunch-pressed and settled overnight. Juices were oxidatively handled to subdue intensely overt varietal expression allowing more subtle aromatics to be presented in harmony with the secondary characters developed through barrel fermentation. All batches of each variety were filled to French oak barrels for 100% barrel fermentation. A combination of wild yeasts and select, cultured neutral yeast strains were utilised.

Winemaker's notes

This wine draws its inspiration from the time-honoured Bordelaise tradition of blending multiple compatible and complimentary grape varieties to construct a wine greater and more profound than the singular expression of its individual parts: A complex, aromatic wine that is crafted for ageing. Historically, these blends combined Sauvignon Blanc and Semillon and often included a small percentage of a third, quite aromatic, white grape variety in their make-up.



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Our homage to these classic white blends displays complex fruit characters of key lime pie, kiwifruit, guava, green almond, creamed coconut and Beurre Bosc pear skin, leading to peach and meringue.

On the palate, a distinct saline-like flavour with oyster shell. Kiwifruit from the nose doubles down with some feijoa/mango apparent. A subtle herbal component underpins the fruit – cape gooseberry, saltbush and lovage/samphire. The acid line is one of delicate precision, with a solid core of acidity giving the wine its signature structure, belying the warm vintage that was 2016. A perfect foil for chicken and tarragon pie or washed-rind cheese.