



LEVANTINE HILL

2017 Estate Syrah



Vintage	2017
Varietal blend	100% Shiraz
Harvest date	18 th March to 7 th April 2017
Bottling date:	14 th December 2018
Oak treatment	Aged in 100% French oak 500-litre puncheons and 300-litre hogsheads (30% new) for 18 months.
Alcohol content	13.0%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	12 or more years

Winemaking

Hand-picked over 6 distinct days in a very slow ripening period, all fruit was hand-sorted and destemmed or crushed to small open vats. Stalks were judiciously added back to select parcels for extra aroma and complexity. A mix of natural fermentation and inoculated yeasts. Cuvaison length ranged from 1 to 3 weeks on skins. Hand-plunged a maximum of once per day for gentle extraction and integration of tannin.

Winemaker's notes

Sourced from our single Estate block of mature PT23 clone Shiraz. All fruit was hand-picked, hand-sorted then destemmed or crushed to small open vats. Stalks were added back to some parcels for added complexity. One single small vat of whole bunches was included in the final blend. A mix of natural fermentation and inoculated varietally-compatible yeasts. Cuvaison length ranged from 2 to 3 weeks on skins. Hand-plunged or turned-over a maximum of once per day.

Showing volume and body with elegance and restraint, this headily perfumed and enticingly refined medium-bodied cool-climate Syrah is the result of an assemblage of thirteen individual small batches sourced from Block 25 on our Maroondah Highway vineyard. Leading with an intense starburst of white pepper (a hallmark of the perfectly cool and extended slow 2017 growing season), the complex nose also offers a mélange of spiced plums, dried figs, cloves, fruit mince pies, wood ash and bramble leaf. The palate delivers a poise, presence and weight which belie its cool growing season. The fruit intensity glides right through to a deep and resounding finish with a subtle Campari-like bitterness tempered with a slow-building resonance of flavor and tannin. The density of black fruits is so tightly wound and integrated that not one element stands above the others at this point. This wine is suitable for vegans.