



LEVANTINE HILL

## 2017 Cabernet Sauvignon



Vintage	2017
Varietal blend	93% Cabernet Sauvignon, 5% Merlot, 2% Petit Verdot
Harvest date	27 <sup>th</sup> March to 22 <sup>nd</sup> April 2017
Bottling date:	12 <sup>th</sup> March 2019
Oak treatment	Aged in 100% French oak 225-litre barriques (15% new) for 20 months.
Alcohol content	13.0%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	Fifteen or more years

### Winemaking

Sourced from our two Estate blocks of SA125 clone Cabernet Sauvignon. Small additions of Block 10 D3V14-clone Merlot & Block 9 G7V1-clone Petit Verdot. All fruit was hand-picked, hand-sorted, destemmed and crushed to small open vats. Stalks were added back to select parcels for additional complexity. A mix of natural fermentation and inoculated varietally-compatible yeasts. Cuvaison length ranging from 1 to 5 weeks on skins. Hand-plunged a maximum of once per day.

### Winemaker's notes

Showing taut slow-building power with restraint from a dead-set classic Yarra Valley vintage, this timelessly refined medium-bodied Cabernet Sauvignon (with Merlot & Petit Verdot included at blending for added mid-palate weight and vibrancy) is the result of an assemblage of eleven individual small batches sourced from Blocks 9, 10, 11 and 16 on our Maroondah Highway vineyard.

Intense signature aromas of blueberry, red currant, bramble leaf, ginger, cardamom, cayenne pepper, coriander seed and pencil shavings are in abundance. The poised elegant palate delivers nerve, verve and drive from the interplay of vibrant natural acidity and plush concentration of fruit in the mid-palate with flavours of tamarind, chicory and smoked paprika. Oak character is quietly supportive in concert with our own-grown slow-build cumulative chewy tannins. The wine quietly yet confidently pushes through the palate to a long and reverberative finish. This wine is suitable for vegans.