



LEVANTINE HILL

## 2015 Syrah



Vintage	2015
Varietal	Syrah
Clone(s)	PT23
Harvest date	17, 19 and 22 March 2015
Bottling date	21 July and 26 October 2016
Oak treatment	100% French oak; 500-litre puncheons, 300-litre hogsheads and 225-litre barriques for 15 months
Alcohol content	13.5%
Residual sugar	<0.5g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	10 or more years

### Winemaking

Hand-picked over three distinct days, fruit was destemmed (a portion crushed) to ten small open vats. Stalks were added back to some parcels for complementary aroma, complexity and tannin. A mix of natural fermentation and inoculated yeasts. Cuvaision length mostly three weeks on skins at temperatures up to 32°C. Ferments hand-plunged or turned-over a maximum of once per day.

### Winemaker's notes

An assemblage of ten individual small batches sourced from our Estate's sole block of Shiraz, this cool-climate classically complex Syrah-style delivers an intensely heady and beguiling fragrance of mulberry/boysenberry, Damson plum, rosehip, musk, tarragon, white pepper, cedar and all-spice underpinned by a granitic flintiness. The deceptively weighty all-embracing palate carries brooding flavours of sumac and caraway, dark berry and chocolate with gliding fruit, plushness like velour and an exultation of pinpoint fine-grained tannins.