



LEVANTINE HILL

## 2015 Cabernet Sauvignon



Vintage	2015
Varietal	Cabernet Sauvignon 98%, Merlot 2%
Clone(s)	SA125, 8R
Harvest date	Three distinct days picking between 25 – 31 March 2015
Bottling date	26 October 2016
Oak treatment	100% French oak; in 225-litre barriques for 18 months
Alcohol content	13.0%
Residual sugar	<0.1g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	Ten or more years

### Winemaking

Hand-picked over three distinct days, sourced from our two Estate blocks of SA125 clone Cabernet Sauvignon. Small addition of Block 10 D3V14-clone Merlot. All fruit was hand-sorted, destemmed and crushed to small open vats. Stalks were added back to some parcels for added complexity. A mix of natural fermentation and inoculated yeasts. Cuvaion length ranging from three to five weeks on skins. Hand-plunged a maximum of once per day.

### Winemaker's notes

Showing taut power with restraint, this classically refined medium-bodied Cabernet Sauvignon (with 7% Merlot included at blending for added mid-palate weight) is the result of an assemblage of ten individual batches sourced from Blocks 10, 11 and 16 on our Maroondah Highway vineyard.

Signature varietal aromas of cassis, mulberry, jasmine tea, fennel and coriander seed are supported by a herbal note of bay leaf. The poised elegant palate delivers classic nerve, verve and drive from the interplay of natural acidity, vibrant plush fruit weight with flavours of black fruits, loganberry and dark chocolate with supple texture and slow-build high-resolution tannins. The wine quietly yet confidently pushes through the palate to a long and reverberant finish. This wine is suitable for vegans.