



LEVANTINE HILL

2013 Cabernet Sauvignon Tasting Notes



Varietal blend: Cabernet Sauvignon 100%

Vintage: 2013

Clone: SA125

Harvest date: 27 March 2013

Winemaking: Hand-picked fruit, crushed and de-stemmed to open pots. Seeded with F15 yeast to maximise glycerol production and mouth feel. Ferment temperature controlled between 22 and 28°C for maximum extraction and preservation of delicate aromas. Bottled June 2014.

Oak treatment: Pressed to 100% new premium French oak (Seguin Moreau- Cabernet Selection and Icone, Taransaud-T5). Wine then matured in barrel for 14 months.

Residual sugar: <0.5g/litre

Preservatives: Sulphur dioxide

Alcohol: 13.5%

LHE quantities: 720 dozen

The wine is redolent with blackberry, blackcurrant and cocoa-rich chocolate. The supple, balanced middle palate evokes truffle, bramble and earthy complexity. An outstanding example of site and region, its chewy, satisfying tannins are beautifully-integrated with fleshy fruit characters, hedonic spice and lingering, persistent length.

For more information or to order our wines and Signature products, please visit

www.levantinehill.com.au