



LEVANTINE HILL

## 2015 Chardonnay Production and Tasting Notes



Varietal Blend:	Chardonnay
Vintage:	2015
Harvest date:	25 <sup>th</sup> February and 4 <sup>th</sup> March 2015
Bottling date:	9 <sup>th</sup> February 2016
Winemaking:	Sourced 60% from our north-east facing P58 clone and 40% from our Mendoza clone easterly aspect single blocks. Both blocks hand-picked, sorted and whole bunch pressed. Settled overnight, then coarsely racked directly to barrel for a mix of wild and inoculated fermentation. Aged on lees with minimal stirring.
Oak treatment:	100% fermented and matured in a mix of French oak 228-litre barriques, 300-litre hogsheads, 500-litre puncheons and a 2280-litre foudre. 33% of this oak was new.
Residual sugar:	0.73g/litre
Preservatives:	Sulphur dioxide
Alcohol:	13.5%

This wine deliberately eschews the modern style of taut and fine-boned expressions of Chardonnay, offering a defiant reclamation of the middle ground where body, flavour & palate weight co-exist with structure, texture and restrained acidity.

Complex fruit characters of white nectarine, saffron, Pink Lady apple, chamomile flower, cashews and Leatherwood honey work in concert with a tactile interplay of chalk, silkiness and Beurre Bosc pear-like texture. Subtle acidity provides the backbone conveying the fruit and weight to a resounding finish. Ageing potential of 10+ years.