



LEVANTINE HILL

2014 Katherine's Paddock Chardonnay Production and Tasting Notes



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| Varietal Blend: | Chardonnay |
| Vintage: | 2014 |
| Harvest date: | 22 nd February, 5 th and 14 th March 2014 |
| Bottling date: | 26 th June 2015 |
| Winemaking: | <p>Fruit from both blocks was hand-picked then hand-selected over a sorting table prior to whole-bunch pressing. The resultant juice was allowed to settle naturally overnight prior to coarse racking direct to barrel. Light solids were included to contribute aroma & texture via fermentation which was undertaken using a combination of wild & select cultured yeast strains. The resultant wine was aged on 'passive' lees for 10 months (no battonage undertaken). Select barrels within the groups were encouraged to undergo 100% malolactic fermentation.</p> <p>The barrels were selectively blended & further aged on fine lees in tank for an additional four months.</p> |
| Oak treatment: | 100% barrel fermentation followed by maturation in a mix of 300-litre hogsheads & 228-litre barriques of new and seasoned super-premium French oak, from the Mercurey & Taransaud cooperages (25% new, 13% one-year old, balance 10-year old oak). |
| Residual sugar: | <0.5g/litre |
| Preservatives: | Sulphur dioxide |
| Alcohol: | 13.5% |



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This version of Chardonnay (from two of our three distinct clonal plantings) combines the richness and drive of our north-east facing P58 clone with the fine-boned structure and chalky notes of the south-east facing block of Bernard 95 clone. Stylistically it deliberately eschews the general modern Australian style of tense, taut, sulphidic and austere expressions of Chardonnay.

Conversely, it offers a profound reclamation of the middle ground where body, flavour and palate weight can co-exist with structure, texture and restrained acidity.

It conveys pronounced characters of pear skin, marzipan, cashew and wild rice combined with a rich textural interplay of chalk and creaminess. It amplifies all of the subtle elements intrinsic to the make-up of our Estate Chardonnay and presents them in an “all dials set to 11” riot of balanced natural acidity, rich varietal expression and voluminous persistent flavours.

Our 2014 Katherine's Paddock Chardonnay is already hitting its straps and is drinking splendidly but its inherent potential will reward patience and careful cellaring.