



LEVANTINE HILL

## 2014 Cabernet Sauvignon Tasting Notes



Varietal Blend:	Cabernet Sauvignon 100%
Vintage:	2014
Harvest date:	1, 5 and 17 April 2014
Bottling date:	14 October 2015
Winemaking:	Hand-picked over 3 distinct days, all fruit was 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. Cuvaision length ranging from 3 to 5 weeks on skins. Hand-plunged a maximum of once per day.
Oak treatment:	Aged in 100% French oak 225-litre barriques (50% new) for 16 months.
Residual sugar:	0.3g/litre
Preservatives:	Sulphur dioxide (220)
Alcohol:	13.0%

Showing taut power with restraint, this classically refined Cabernet Sauvignon is the result of an assemblage of eight individual batches sourced from Blocks 11 and 16 on our Maroondah Highway vineyard.

Signature varietal aromas of cassis, blackberry, aniseed, dark chocolate and cedar are supported by less common notes of saffron, pistachio nut and Vietnamese mint. The poised elegant palate displays classic verve and drive from the interplay of subtle natural acidity, vibrant medium-bodied fruit weight and graphite-like high-resolution tannins. The wine quietly yet confidently pushes through the palate to a long and reverberant finish. Ageing potential: 10+ years.