



LEVANTINE HILL

2016 Cabernet Sauvignon



Vintage	2016
Varietal	Cabernet Sauvignon 94%, Merlot 6%
Clone	SA125 and D3V14 respectively
Harvest date	25 th February to 5 th March 2016
Bottling date	31st October 2017
Oak treatment	100% French oak 225-litre barriques for 18 months
Alcohol content	13.5%
Residual sugar	<0.1g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	Ten or more years

Winemaking

Sourced from our two Estate blocks of SA125 clone Cabernet Sauvignon. Small addition of Block 10 D3V14-clone Merlot. All fruit was hand-picked, 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 varietally-compatible yeasts. Cuvaion length ranging from 1 to 5 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 6% Merlot included at blending for added mid-palate weight) is the result of an assemblage of twelve individual small batches sourced from Blocks 10, 11 and 16 on our Maroondah Highway vineyard.

Signature varietal aromas of ripe blackberry, mulberry leaf, coffee, cocoa nibs, cumin and coriander seed are supported by a herbal note of thyme. The poised elegant palate delivers classic nerve, verve and drive from the interplay of restrained natural acidity, vibrant plush fruit weight with flavours of loganberry, chicory and black pepper plus chariness from oak with silken texture and slow-build high-relief tannins. The wine quietly yet confidently pushes through the palate to a long and reverberant finish. Ageing potential: 8+ years. This wine is suitable for vegans.