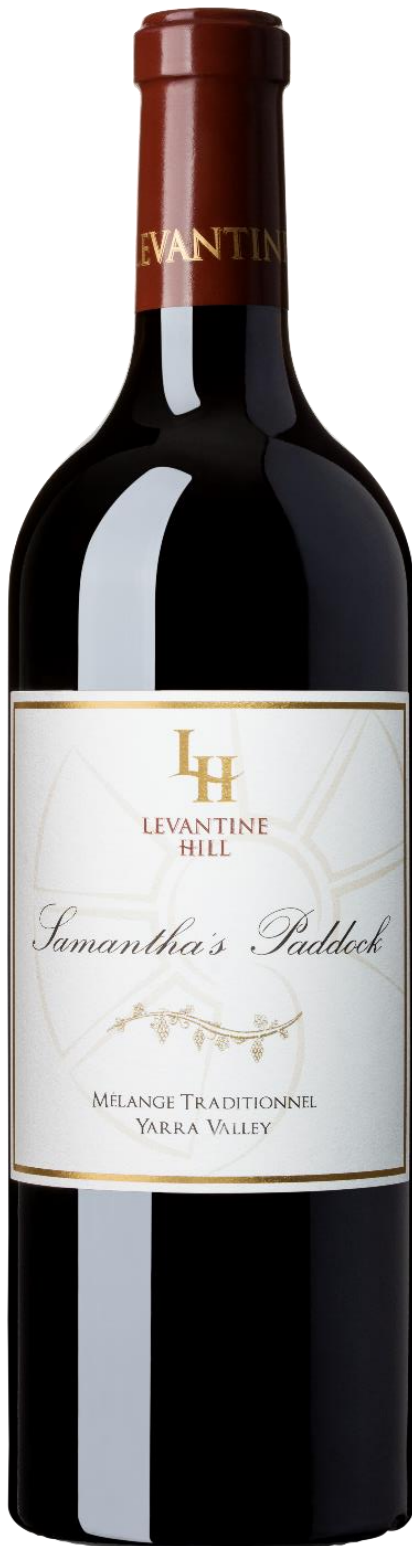




LEVANTINE HILL

2016 Levantine Hill Estate Samantha's Paddock Mélange Traditionnel



Vintage	2016
Varietal blend	86% Cabernet Sauvignon, 8% Merlot, 3% Petit Verdot, 2% Cabernet Franc, 1% Malbec
Harvest date(s)	15 (Merlot and Malbec), 21 (part Cabernet Sauvignon) and 25 February 2016 (Cabernet Franc, Petit Verdot and balance Cabernet Sauvignon)
Bottling date	17 August 2017
Oak treatment	Aged in 100% French oak (65% new) 225-litre barriques (principally from Seguin Moreau, Saint Martin, Taransaud, Bossuet, Ermitage and Doreau cooperages) for 16 months.
Alcohol content	13.0%
Preservative(s)	Sulphur dioxide (220)
Ageing potential	15+ years
Winemaking	All fruit was hand-picked, hand-sorted, de-stemmed, crushed and tipped direct to open fermenters. Stalks were added back to select parcels of Cabernet Sauvignon and Merlot for added complexity. Fermentation was undertaken via natural yeast for prior to inoculation at c. one-third completion with select CSM and BDX-strain cultured yeasts. Vats were hand-plunged or run-off a maximum of once per day to facilitate very gentle extraction and integration of colour and tannin. Fermentation temperatures were encouraged to reach a maximum of 32°C. Cuvaision length ranged from 5 days to 5 weeks on skins.

Vats were pressed individually, settled overnight then racked to fill a combination of new and seasoned premium French barriques. All components were aged as singular batches prior to blending pre-bottling.

Winemaker's notes

This fifth vintage of our flagship signature red blend epitomises our commitment to honour and reflect the finest examples of the classic Cabernet Sauvignon-based wines upon which our region's enviable reputation was forged and cemented.

It features brooding restrained fruit characters of red currant, blackberry, bramble, pink peppercorn and sage leaf with complexing savoury elements of clove, cedar and cigar box. Suppleness on the palate combines with a defined ferrous character and flavours of berry compote, smoked meats, Szechuan pepper and cocoa nib. The silky texture winds through rustic yet regal tannins on the poised youthful palate. Flavour and weight abound and push toward a confident and resounding finish with profound length. As a young wine, decanting is highly recommended.

This wine is suitable for vegans.