



## LEVANTINE HILL

### 2016 Levantine Hill Estate Melissa's Paddock Syrah



Vintage	2016
Varietal blend	100% Shiraz
Harvest date(s)	21 and 26 February 2016
Bottling date	17 August 2017
Oak treatment	Matured in a mix of super-premium French oak of 500-litre capacity from Mercurey, François Freres and Taransaud cooperages (40% new) for 16 months.
Alcohol content	13.5%
Preservative(s)	Sulphur dioxide (220)
Ageing potential	10+ years
Winemaking	Produced from an assemblage of 9 distinct small batches. All fruit was hand-picked, hand-sorted then selectively destemmed or crushed as individual parcels to a mix of 3-tonne, 1-tonne and 0.5-tonne capacity open fermenters.

The fruit in each vat was soaked at ambient temperature prior to initiation of natural fermentation. Inoculation with yeast strains Enoferm Syrah or Rhône 2323 was undertaken about one-third of the way through fermentation.

Judicious amounts of grape stalks were included in select fermentations for aromatic lift and complexity plus contribution of an additional sweep of tannin to the palate structure and finish.

Ferments were minimally handled and allowed to heat up to 32-34°C prior to initiation of hand-plunging (maximum once per day) for gentle extraction and integration of colour and tannin. The pressed components were settled overnight prior to racking as individual lots to a combination of new (40%) and seasoned premium French oak puncheons. The individual batches stayed as separate barrel lots until immediately prior to blending for bottling.

#### Winemaker's notes

Our Melissa's Paddock Syrah seeks to make a profound statement of intent that builds on the formidable groundwork laid by our Estate Syrah but with its own inimitable characteristics of a unique site and its inherent powerful signature expression.

The unusually warm and truncated 2016 is the third release for our flagship Syrah and features a dense brooding and slowly unfurling complex nose of mulberry, white pepper, fennel, cloves, stalk, spice, Christmas mince pies and charry oak with an alluring tapenade and smoked charcuterie savoury edge.

The flavourful yet medium-weighted palate features mouth-filling talc-like tannins that build on the core of black fruits and resounding flavours of macerated cherries, cocoa nib, cardamom, smoked jamon and sandalwood. From an uncharacteristically warm year, the wine belies its growing season delivering perfume and balance, volume with length and structure with weight in a resounding presence on the palate.

As a young wine, decanting is highly recommended.

This wine is suitable for vegans.