



LEVANTINE HILL

2015 Levantine Hill Estate Sparkling Rosé

Vintage	2015
Varietal Blend	100% Pinot Noir
Harvest date	11 th and 22 nd February 2015
Tirage date	5 th April 2017
Disgorging date	1 st October 2020
Production volume	Less than 330 dozen
pH/TA	pH: 2.92 T.A: 7.9 g/L
Preservatives	Sulphur dioxide
Alcohol	12.0%
Winemaking	Grapes were hand-picked over two days from the single planting of D2V6-clone Pinot Noir on our Colleen's Paddock vineyard. The whole bunches were hand-sorted and tipped direct to press. A juice cut for this wine (cuvée taille) was made at c. 515 litres per tonne extraction. After cool-settling overnight, the cloudy juice was lightly racked to a single 1000-litre aged French oak foudre and three 228-litre aged Burgundy barriques for fermentation. Elevation was undertaken in oak on yeast lees for 9 months prior to blending for 17 months further ageing in stainless steel. After tirage for secondary fermentation in bottle, each bottle aged on its lees for three and a half years prior to disgorging.

Winemaker's notes

2015 is widely hailed as the greatest Yarra Valley vintage of the decade. This presented the opportunity for Levantine Hill to follow-up the inaugural 2014 Sparkling Rosé, following the appointment of winemaker Paul Bridgeman in 2013. This led to the creation of a finite quantity of single-vineyard Sparkling Rosé. Displaying a fineness and vitality of bead that defies its extended ageing, this 2015 traditional method Sparkling Rosé features a bouquet of brioche, strawberry danish, saltbush, rose petal, finger lime and nutmeg undertone. The Pinot Noir announces its presence on the palate as richness and bandwidth. The extended ageing 'sur lie' has enhanced body and crème anglaise texture over a saline acid backbone with blood orange, cranberry, tarragon and Campari-like flavours carrying through and prolonging the finish. The finest!

