



LEVANTINE HILL

## 2019 Levantine Hill Estate Semillon



Vintage	2019
Varietal blend	100% Semillon
Harvest dates	14 <sup>th</sup> and 20 <sup>th</sup> March 2019
Bottling date	4 <sup>th</sup> September 2019
Oak treatment	Fermented and aged in 100% French oak 1 x 500-litre puncheon and 1 x 300-litre hogshead (0% new) for 5 months.
Alcohol content	13.5%
Residual sugar	<1.0 g/litre
Preservative	Sulphur dioxide (220)
Ageing potential	10+ years
Winemaking	All fruit hand-picked, hand-sorted and whole bunch-pressed. After cool-settling overnight, the cloudy juice was coarsely racked with solids to large aged French oak barrels for fermentation and ageing. Élevage on yeast lees for five months with minimal stirring. The 300-litre hogshead was allowed to undertake complete malolactic fermentation.
Winemaker's notes	<p>An historical but relatively unheralded Yarra Valley stalwart, Semillon rarely gets the chance in this region to singularly represent itself in bottle, being utilised mostly as an integral blending component to lift other varieties to greater heights. However, the 2019 vintage offered a blend of two Semillon barrels from our single block of such intricate and self-confident expression, that we felt compelled to bottle a small amount as a single varietal. Subtle aromas of flint, oyster shell, lemon zest, thyme, lychee, graphite and petrichor reflect the long favourable growing season. Subtle juicy acidity shapes the pithy palate with overlaying tactile suppleness. Nougat character from barrel fermentation interplays with Meyer lemon; nashi pear, and olive brine flavours enhanced by the barest hint of complexing tannin building subtle weight and depth of flavour.</p>

Its innate charms will provide immediacy of enjoyment, but further complexity and richness will be the reward of careful ageing. Recommended serving temperature: 8-10°C.