



LEVANTINE HILL

2019 Sauvignon Blanc Semillon



Vintage	2019
Varietal blend	80% Sauvignon Blanc; 20% Semillon
Harvest date	6, 10 and 17 March (Sauvignon Blanc); 14 March (Semillon)
Bottling date	21 October 2019
Alcohol content	13.5%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	8 or more years
Winemaking	

Both varieties were hand-picked, hand-sorted, whole bunch-pressed and cool-settled overnight. All Sauvignon Blanc was lightly racked to French oak barrels of a range of sizes for fermentation. The bulk of the Semillon portion was fermented and matured entirely in stainless steel while the balance spent the duration from fermentation to final blending in a range of aged barrels. A select number of barrels were allowed to complete malolactic fermentation to impart extra softness and richness to the palate.

Barrel fermentation and maturation in a mix of a single 2280-litre foudres, 500-litre puncheons, 300-litre hogsheads and 225-litre barriques of new (15%) and seasoned French oak for 6 months.

Winemaker's notes

Lifted aromas of mandarin zest, crème anglaise, passionfruit, rockmelon, papaya, cashew nut and pine-lime splice interplay with undertones of slate, lanolin and parsley contributed by the Semillon. The trademark expansive, long and lingering palate, enhanced by barrel fermentation on varying levels of grape solids, presents as focussed and persistent with a fine drive of acidity and the hint of tactile tannin. The inclusion of tank-fermented Semillon channels a fine backbone of natural acidity to underpin the tangy grapefruit, mango cream and endive flavours and a textured finish. Recommended serving at 10-12°C to accentuate weight, length and flavour.

Ageing potential: 8+ years.