

# LEVANT

BY LEVANTINE HILL

## 2020 LEVANT SHIRAZ



Vintage	2020
Varietal blend	Shiraz
Clones	32% Kalimna; 30% R6WV28 Tahbilk; 26% PT23; and 12% St Peters.
Harvest date(s)	19-22 March and 22 April 2020
Bottling date	30 August 2021
Oak treatment	100% aged in large-format French oak casks (24% new)
pH/TA	3.69 pH 5.9g/L TA
Preservative(s)	220
Alcohol content	13.5%
Winemaking	Grapes sourced from our new vineyard additions of predominantly cool-climate-specific Shiraz clones. All were hand-picked and sorted then mostly destemmed to retain intact whole berries (a portion crushed on top) and tipped to five open vats. A measured amount of stalks were added back to complement aroma, complexity and tannin. Fermentation and cuvaison lasted between 10 and 21 days with the ferment temperature reaching 32°C. Vats were hand-plunged or turned over a maximum of once per day.
Winemaker's notes	Intense aromas of white pepper, cloves, cardamom pods, ginger, Damson plums with an underlying hum of stalky complexity. A fine acid line, chewy youthful tannins and high-tone oak define the palate supporting flavours of red and black fruits and subtle herbal, charred meats and sous-bois characters. Extremely deep and reverberative flavourful finish that lingers long. This wine is suitable for vegans.