

LEVANT

BY LEVANTINE HILL

2021 LEVANT CABERNET SAUVIGNON



Vintage	2020
Varietal blend	88% Cabernet Sauvignon; 8% Merlot; 2% Cabernet Franc; and 2% Petit Verdot.
Clones	SA125 (Cabernet Sauvignon)
Harvest date(s)	23 and 27 March 2020
Bottling date	30 August 2021
Oak treatment	Aged in a mix of standard and large-format French oak casks (10% new)
pH/TA	3.75 pH 6.2g/L TA
Preservative(s)	220
Alcohol content	13.0%
Winemaking	Grapes sourced from blocks of east-west orientated rows on our Maroondah Highway vineyard. Hand-picked and sorted, the fruit was destemmed, crushed and tipped directly to small open vats. A considered amount of stalks were added back to complement aroma, complexity and tannin. Fermentation and cuvaision was conducted for 14 to 21 days with the ferment temperature reaching 32°C. Vats were hand-plunged or pumped-over a maximum of once per day. The wine underwent 21 months of oak maturation.
Winemaker's notes	Dark brooding intensely varietal fruit characters showcasing signature aromas of cassis, anise, sarsaparilla, chocolate and freshly-ground coffee underpinned by typically classic herbal notes. Subtle structural palate with slow-building fruit washing over the bed of youthful chalky tannins. Red currant, cocoa nib and charry oak characters feature with a Chinotto-like flavour on the long-drawn finish. This wine is suitable for vegans.