



LEVANTINE HILL

## 2015 Levantine Hill Estate Sparkling Blanc de Blanc

Vintage	2015
Varietal blend	100% Chardonnay (60% P58; 40% Bernard 95 clones)
Harvest date	22 February 2015
Tirage date	5 April 2017
Disgorging date	24 August 2021
Production volume	199 dozen
Analysis	pH: 3.02 : TA: 7.0g/L : RS: 1.8g/L
Preservative(s)	220
Alcohol content	12.5%

**Winemaking** Grapes were hand-picked from plantings of P58 and Bernard 95 clones of Chardonnay on our Katherine's Paddock vineyard. From the whole-bunch pressing, a free-run juice cut (cuvée taille) was made at c. 500 litres per tonne extraction. This juice volume was overnight cool-settled then lightly racked to an aged French oak foudre for fermentation. Post-fermentation élevage was undertaken in old oak on yeast lees for 10 months prior to blending for 16 months further ageing on lees in stainless steel. After tirage for secondary fermentation in bottle, each bottle subsequently aged on its lees for >4 years prior to disgorging and packaging. This extended aging period contributed additional richness, breadth and complexity to its innate elegance and finesse.

**Winemaker's notes**

The ideal conditions of the 2015 vintage inspired us to create a tiny quantity of single-vineyard sparkling Blanc de Blanc. The intention was to allow this cuvée to age for an extended period on lees to further enhance its intensity and breadth of expression. Displaying a freshness and vitality that bely this extended aging, the nose features a mix of floral and herbal aromas: freshly-cut green apple, crushed lemon leaf, tarragon, thyme, jasmine and almond croissant with underpinning savoury flintiness and dryness from zero sugar addition to the dosage at disgorging.

The palate showcases a defining linear acidity laying down the base for the carriage of citrus flavours of makrut leaf and grapefruit pith intertwined with nougat notes from extended oak aging, drawing the palate deep and reverberative to a satisfyingly long finish. As this wine has spent more than 4 years in bottle sur lie, it is ready for immediate enjoyment. However further complexity will develop for 3-5 years under ideal cellaring conditions.

