



LEVANTINE HILL

2018 Levantine Hill Estate Chardonnay



Vintage	2018
Varietal blend	100% Chardonnay
Clone(s)	Mendoza 78%; P58 14%; Bernard 95 8%
Harvest date(s)	27 February, 1 and 3 March 2018
Bottling date	23 January 2019
Oak treatment	Fermented and matured in a mix of premium French oak of 2280, 500, 350, 300 and 228-litre capacity from Mercurey, Saint Martin, Taransaud, Cavin and Doreau cooperages (22% new) for 10 months.
Alcohol content	13.5%
Analysis	<1.0 g/litre
Preservative(s)	Sulphur dioxide (220)
Ageing potential	10+ years
Winemaking	Sourced predominantly from our east-facing block of Mendoza clone. All blocks hand-picked, sorted and whole bunch pressed. Pressed juice settled overnight then coarsely racked directly to barrel for a mix of wild and inoculated fermentation. Aged on lees in barrel with minimal stirring.
Winemaker's notes	<p>This wine deliberately eschews the modern style of taut and fine-boned expressions of Chardonnay, offering a defiant reclamation of the middle ground where body, flavour and palate weight can co-exist with structure, texture and measured acidity.</p> <p>Characters of flint, nashi pear, white peach, almond meal, macadamia, white flowers and galangal with underlying toasty char, caramel jersey and struck match complexity. Medium-tensile acidity lifts and supports an intensity and heft of flavour and weight. Flavours of roasted cashews, makrut leaf, Scotch Finger biscuits and subtle vanillin interplay with tactile calcareousness underpinning a chalky biscuity texture. A lingering resonance of flavour is focused and enhanced by a precision of acidity and measured fruit.</p>