



LEVANTINE HILL

2017 Colleen's Paddock Pinot Noir



Vintage	2017
Varietal blend	100% Pinot Noir
Clone(s)	777, D2V6, MV6
Harvest date(s)	2 March (777 clone) 4 and 7 March (D2V6 clone) 6 and 18 March (MV6 clone)
Bottling date	2 February 2018
Oak treatment	Matured in a mix of 500, 300 and 228-litre capacity super-premium Burgundian casks from Mercurey, François Freres and Saint Martin cooperages (30% new) for 10 months.
Alcohol content	13.0%
Analysis	<1.0 g/litre
Preservative	Sulphur dioxide (220)
Ageing potential	10+ years
Winemaking	All clones were small batch-fermented and aged separately. Fruit was hand-picked, hand-sorted and destemmed to multiple small open vats. Stalks were added back to several parcels for extra complexity with a couple of designated small vats of 100% whole bunch. A mix of natural fermentation and inoculated yeasts. Cuvaison length ranging from 2 to 3 weeks on skins. Vats hand-plunged or pumped-over a maximum of once per day.
Winemaker's notes	Exhibiting an intense Pinosity with unfurling power, charm and complexity from a classically cool and extended vintage. This medium-bodied yet bold Pinot Noir leads with beguiling aromas of black cherry, raspberry, rhubarb, sarsaparilla, kirsch and dark chocolate. Supported by savoury characters of porcini broth, wet earth, nutmeg and graphite with underlying stalk-derived herbal notes. Showing a finesse, elegance and slow-build of power, the palate resounds with dark brooding flavours redolent of spice, sarsaparilla and zesty citrus. The weighty yet supple mid-palate is drawn along to the resounding finish by tight lines of natural acidity, integrated oak and lovely medium-chain slow-build tannins.

This wine is vegan friendly.