



LEVANTINE HILL

## 2018 Katherine's Paddock Chardonnay



Vintage	2018
Varietal blend	100% Chardonnay
Clone(s)	Mendoza; Bernard 95
Harvest date(s)	27 February, 3 March (P58 clone) 28 February, 16 March (Mendoza clone) 1 March, 6 March (Bernard 95 clone)
Bottling date	27 February 2019
Oak treatment	100% barrel fermented and matured in a mix of super-premium French oak of 500, 350, 300 and 228-litre capacity from Mercurey, François Freres, Saint Martin and Taransaud cooperages (22% new) for 10 months.
Alcohol content	13.5%
Residual Sugar	<1.0 g/litre
Preservative	Sulphur dioxide (220)
Ageing potential	10+ years
Winemaking	Hand-picked at progressive ripening's within the blocks, hand-sorted and whole-bunch pressed to tank and settled overnight. No pressings cuts were made; the must was given a good squeeze. Minimal SO2 or dry ice protection, only at end of pressing. Racked cloudy juice to barrel with light solids for 100% barrel fermentation utilising natural and cultured yeasts. Aged on lees in barrel with selective stirring on leaner barrels. A portion of barrels were allowed to undergo 100% malolactic fermentation.
Winemaker's notes	Our Katherine's Paddock Chardonnay blend (from our three distinct clonal plantings) combines the richness, drive and classicism of our north-east facing P58 clone with the fruit intensity of the east-facing central block of Mendoza & the fine-boned flinty structure and chalky notes of the south-east facing block of Bernard 95 clone. This vineyard reliably & consistently produces a profound stylistic reclamation of Chardonnay where body, flavour and palate weight <i>can</i> co-exist with structure, texture and restrained acidity. Intense lifted & unfurling aromas of lemon curd, red apple, elderflower, sage leaf & caraway seed with savoury elements of wet stones & struck match. This 'amplified' counterpoint to our single-vineyard Estate Chardonnay balances an integrated line of natural acidity with ample varietal expression showcasing quince, honeysuckle & saline characters. The understated persistent flavours marry with subtle oak, integrated phenolic grip, buttered creaminess and a biscuity texture through the long finish.



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