



LEVANTINE HILL

2016 Levantine Hill Estate Sparkling Blanc de Blanc



Vintage	2016
Varietal blend	100% Chardonnay (Bernard 76 clones)
Harvest date	11 February 2016
Tirage date	5 April 2017
Disgorging date	4 February 2022
Production	190 dozen
Analysis	pH: 3.11 TA: 7.6g/L RS: 2.1g/L
Preservative	220
Alcohol content	12.5%
Winemaking	<p>Grapes were hand-picked from a single block of Bernard 76-clone Chardonnay. The whole bunches were hand-sorted, split into two batches, and tipped direct to press. A juice cut for this wine (cuvée taille) was made at c. 500 litres per tonne extraction. After cool settling overnight, the cloudy juice was lightly racked to two small aged French oak foudres (vats) for fermentation. Upon completion, the one foudre was topped from the second and the balance filled to barrels. One of the 228-litre barrels was allowed to undertake complete malolactic fermentation. Elevage was undertaken on yeast lees for 12 months prior to blending and tirage into bottle for secondary fermentation. Each bottle aged on its lees for almost 5 years prior to disgorging. This extended period of ageing on its autolysing yeast lees has contributed further richness, breadth and complexity to its innate elegance and finesse.</p>
Winemaker's notes	<p>The unusually warm, early, and condensed 2016 vintage provided ideal conditions for intensity and concentration of character at low ripeness levels enabling us to make 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. Displaying a freshness and vitality that bely the warm vintage and extended aging, the nose features a mix of floral and herbal aromas: lemon verbena, sweet marjoram, Bramley apple, frangipani, and nougat with underlying savoury flintiness.</p> <p>The palate showcases a prominent linear acidity laying down the framework for the carriage of citrus flavours of lime curd, makrut leaf and grapefruit pith intertwined with brioche notes from extended oak and lees aging, drawing the palate deep and long. As this wine has spent an extended time in bottle sur lie, it is ready for immediate enjoyment. However further complexity may develop for a further 3-5 years under ideal cellaring conditions</p>