



LEVANTINE HILL

2016 Levantine Hill Estate Sparkling Rosé



Vintage	2016
Varietal blend	100% Pinot Noir (52% D2V6 and 48% MV6 clones)
Harvest dates	10 and 11 February 2016
Tirage date	5 April 2017
Disgorged	22 December 2020
Production	240 dozen
Analysis	pH: 3.20 TA: 7.6g/L RS: 1.9g/L
Preservative	220
Alcohol %	12.5%
Winemaking	Grapes were hand-picked from two blocks of different Pinot Noir clones on successive days. The whole bunches were hand-sorted and tipped direct to press. A juice cut from both picks (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 stainless steel tank to preserve freshness while the oak gained further complexity. Malolactic fermentation was minimised to retain natural acidity. Elevage was undertaken on yeast lees for 13 months prior to blending and tirage into bottle for secondary fermentation. Each bottle aged on its lees for over 3.5 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.

Winemaker's notes

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 small quantity of sparkling Pinot Noir. 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, this 2016 traditional method sparkling rosé features a bouquet of raspberry, guava, and blood orange, coupled with elements of shortbread, mandarin peel, and coriander. On the palate, the Pinot Noir announces its presence with richness and a truffle-like earthiness. Flavours of white strawberry, cranberry and gala apple intertwine with a saline acid backbone to carry through to a resounding finish. 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.