



LEVANTINE HILL

2018 Levantine Hill Estate Syrah



Vintage	2018
Varietal blend	100% Shiraz
Harvest date(s)	12 March to 3 April 2018
Bottling date	4 September 2019
Oak treatment	Aged in 100% French oak 500-litre puncheons and 300-litre hogsheads (33% new) for 16 months.
Alcohol content	13.0%
Analysis	<1.0 g/litre
Preservative(s)	Sulphur dioxide (220)
Ageing potential	15 years
Winemaking	Hand-picked over 7 distinct days, all fruit was hand-sorted and destemmed or crushed to small open vats. Stalks were judiciously added back to select parcels for extra aroma and complexity. One single small vat of whole bunches was included in the final blend. A mix of natural fermentation and inoculated yeasts. Cuvaision length ranged from 1 to 3 weeks on skins. Hand-plunged a maximum of once per day for gentle extraction and integration of tannin.

Winemaker's notes

Showing volume and body with elegance and restraint, this headily perfumed, and enticingly refined medium-bodied cool-climate Syrah is the result of an assemblage of sixteen individual small batches sourced from Block 25 on our Maroondah Highway vineyard.

Leading with an intense flurry of white pepper and spiced plums, the evolving complex nose also offers a dark mélange of tapenade, za'atar, cardamom, cloves, oregano, pomegranate, vanilla, baked earth, and wood ash. The palate delivers poise, presence, and weight with a plush definition and resolve. Fruit intensity redolent of dried figs and fruit mince pies washes right through to a deep and resounding finish, suggesting flavours of with a subliminal Campari-like bitterness tempered with a building resonance of flavour and gravelly tannin. The density of black fruits is so tightly wound and integrated that no one element stands above the others at this point.

This wine is suitable for vegans.