



LEVANTINE HILL

2017 Levantine Hill Estate Sparkling Blanc de Blanc



Vintage	2017
Varietal blend	100% Chardonnay (P58 and I10V1 clones)
Harvest date	24 February and 17 March 2017
Tirage date	25 October 2017
Disgorged	12 May 2022
Production	240 dozen
Analysis	pH: 3.15 TA: 9.6g/L RS: 1.9g/L
Preservative(s)	220
Alcohol %	11.4%
Winemaking	<p>Grapes were hand-picked from two separate blocks of P58 and I10V1-clone Chardonnay. The whole bunches were hand-sorted and tipped direct to press. Juice cuts for the two batches (cuvée taille) was made at c. 500 litres per tonne extraction. After cool-settling overnight, the cloudy juice was lightly racked to a small aged French oak foudre (vat) for fermentation. Upon completion, the first foudre was topped from the second and the balance filled to stainless steel tank and old barrels. One of the 228-litre barrels was allowed to undertake complete malolactic fermentation. Elevage was undertaken on yeast lees for 6 months prior to blending and tirage into bottle for secondary fermentation. Each bottle aged on its lees for almost 4.5 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 cool, late and extended 2017 vintage provided ideal conditions for finely structured, poised and nuanced character at low ripeness levels enabling us to make a small quantity of outstanding 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, adding richness to fine-boned palate. The nose features enticing aromas of tangerine, custard apple, honey, meringue and lemon panna cotta, combined with more savoury elements of freshly baked brioche and nougat. The palate showcases a prominent linear acidity laying down the framework for the carriage of citrus flavours of lemon curd, white grapefruit and lemon thyme intertwined with sweet pastry and cashew 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 will develop for a further 3-5 years under ideal cellaring conditions.</p>