



LEVANTINE HILL

2017 Chardonnay



Vintage	2017
Varietal blend	100% Chardonnay
Harvest date	3rd to 25th March 2017
Bottling date	15th February 2018
Oak treatment	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
Preservatives	Sulphur dioxide (220)
Ageing potential	15 or more years
Winemaking	

Sourced 85% from our east-facing Mendoza clone and 15% from our P58 clone north-easterly aspect single blocks. Both blocks hand-picked, sorted and whole bunch pressed. Settled overnight then coarsely racked directly to barrel for a mix of wild and inoculated fermentation. Aged on lees in barrel with minimal stirring.

Winemaker's notes

This wine deliberately eschews the modern style of taut and fine-boned expressions of Chardonnay, offering a defiant reclamation of the middle ground where body, flavour and palate weight can co-exist with structure, texture & measured acidity.

Characters of flint, chamomile, crème anglaise, melting moments, white peach, glazed pear Danish and caramel Jerseys with underlying toasty char and struck match complexity. A fineness of palate with tensile acidity truly represents the classic growing season yet wields an intensity and heft of flavour and weight. Flavours of roasted macadamia and subtle honeysuckle work in concert with a tactile calcareous interplay underpinning a chalky pear-like texture. A lingering resonance of flavour is focused and enhanced by a precision of acidity and measured fruit.