



LEVANTINE HILL

2018 Levantine Hill Estate Mélange Traditionnel Blanc



Vintage	2018
Varietal blend	81% Sauvignon Blanc, 18% Semillon, 1% Muscadelle
Harvest date(s)	8, 10, 14 and 17 March (Sauvignon Blanc); 17 March (Semillon and Muscadelle)
Bottling date	23 January 2019
Oak treatment	100% barrel fermentation (20% new) and maturation in a mix of French oak 500-litre puncheons and 228-litre barriques for 9 months
Alcohol content	13.5%
Analysis	<1.0 g/litre
Preservative(s)	Sulphur dioxide (220)
Ageing potential	15+ years
Winemaking	Each of the 3 varieties were hand-picked, hand-sorted prior to whole bunch-pressing and overnight settling. Juices were oxidatively handled to subdue overt varietal characters allowing more subtle and complexing aromatics to be presented with the secondary characters developed through barrel fermentation. All batches of each variety were filled to French oak barrels for 100% barrel fermentation and maturation sur lie. A combination of wild yeasts and select, cultured neutral yeast strains were utilised.
Winemaker's notes	<p>This wine draws its inspiration from the time-honoured Bordelaise tradition of blending multiple compatible and complimentary companion grape varieties to construct a wine greater and more profound than the singular expression of its individual parts: A complex, aromatic wine that is crafted for ageing. Historically, these blends combined Sauvignon Blanc and Semillon and often included a small percentage of a third, quite aromatic, white grape variety in their make-up.</p> <p>The aroma is intense, with notes of cape gooseberry, chamomile, basil, elderflower, pine-lime spice, cardamom, allspice, petrichor, and charry oak. The palate is long and weighty, with textured, pithy, fine lines. It features kiwifruit, lime posset, crème fraiche, tarragon, and lovage.</p>