



LEVANTINE HILL

2019 Levantine Hill Estate Chardonnay



Vintage	2019
Varietal blend	100% Chardonnay
Clones	Mendoza 64%; Bernard 76 25%; P58 11%
Harvest dates	23 and 27 February; 8 March 2019
Bottling date	24 February 2020
Oak treatment	100% barrel fermentation (25% new) and maturation in a mix of French oak 500-litre puncheons and 350-litre hogsheads 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 clones were hand-picked and hand-sorted prior to whole bunch-pressing and overnight settling. Juices were oxidatively handled allowing 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 <i>sur lie</i> . A combination of wild yeasts and select, cultured varietally-specific yeast strains were utilised.
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 and measured acidity. Characters of flint, crème anglaise, white nectarine, lemon zest, honeydew melon, almond meal and cinnamon apple danish with underlying tempered toasty char and subtle struck match complexity. Medium-tensile acidity supports heft of flavour, weight and intensity. Flavours of white grapefruit, toasted hazelnut, makrut leaf, saltbush and subtle vanillin interplay with tactile chalkiness underpinning a weighty biscuity texture.