



LEVANTINE HILL

2018 Estate Blanc de Blanc Sparkling



Vintage	2018
Varietal blend	100% Chardonnay
Harvest date	17 March 2018
Tirage date	6 March 2019
Disgorging date	18 December 2022
Production volume	320 dozen
Analysis	pH: 3.17 TA: 9.0g/L RS: 2.6g/L
Preservative(s)	220
Alcohol content	12.0%
Winemaking	Grapes were hand-picked from one single block. Whole bunches were hand-sorted and tipped direct to press. A juice cut (cuvée taille) was made at c. 500 litres per tonne extraction. After cool-settling overnight, the cloudy juice was lightly racked to an aged French oak foudre (vat) plus 228-litre barriques for fermentation. Post-barrel fermentation, the foudre was topped ex barrel for maturation. The remaining 228-litre barrels were allowed to undertake complete malolactic fermentation. Elevage was undertaken on yeast lees for 10 months in oak and stainless steel prior to blending and tirage into bottle for secondary fermentation. Each bottle aged on its lees for over 40 months prior to disgorging.
Winemaker's notes	The 2018 vintage provided ideal conditions for our grapes to develop intense, flavoursome and weighty fruit character at low ripeness levels with excellent natural acidity to craft an 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 a mix of floral, citrus and herbal aromas: jasmine, preserved lemon and sweet marjoram with underlying nougat, flint and biscuity notes. The palate showcases a rich and opulent entry with detailed linear acidity laying down the framework for the carriage of weight and fruit flavours through to the deep, long finish. Flavours of lemon curd, makrut leaf and grapefruit pith intertwine with brioche notes from extended lees aging. 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 5-8 years under ideal cellaring conditions.