



LEVANTINE HILL

2017 Melissa's Paddock Syrah



Vintage	2017
Varietal blend	100% Shiraz
Harvest date	18, 25 and 29 th March and 7 th April 2017
Bottling date:	16 th October 2018
Oak treatment	Matured in a mix of super-premium French oak of 500-litre capacity from Mercurey, François Freres and Taransaud cooperages (32% new) for 16 months.
Alcohol content	13.0%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	15+ years

Winemaking

Produced from an assemblage of 6 distinct small batches. All fruit was hand-picked, hand-sorted then selectively destemmed or crushed as individual parcels to open fermenters. The fruit in each vat was soaked at ambient temperature prior to initiation of natural fermentation. Inoculation with yeast strains Enoferm Syrah or Rhône 2323 was undertaken about one-third of the way through fermentation. Judicious amounts of grape stalks were included in select fermentations for aromatic lift and complexity plus contribution of an additional sweep of tannin to the palate structure and finish. Ferments were minimally handled and allowed to heat up to 32-34°C prior to initiation of hand-plunging (maximum once per day) for gentle extraction and integration of colour and tannin. The pressed components were settled overnight prior to racking as individual lots to a combination of new (32%) and seasoned premium French oak puncheons. The individual batches stayed as separate barrel lots until immediately prior to blending for bottling.

Winemaker's Notes

Our flagship Melissa's Paddock Syrah seeks to make a profound statement of intent that builds on the formidable groundwork laid by our Estate Syrah but with its own inimitable characteristics of a unique site and its inherent powerful signature expression. The 2017 vintage was the culmination of a classically cool, calm & extended growing season in the vein of the Yarra Valley's signature & hallmark conditions. It features a dense brooding and slowly unfurling complex nose of black fruits, pink peppercorns, bergamot, fennel seed, cloves, lavender, stalk & subtle charry oak with an alluring black olive tapenade & flint savoury edge. The medium-weighted flavourful palate features detailed fine tannins that build on the core of black fruits & resounding flavours of boysenberry ripple, cocoa nib, mocha, smoked jamon & sandalwood. Volume, length and structure balance with luxurious fruit weight in a resounding presence on the palate. As a young wine, decanting is highly recommended. This wine is vegan friendly.