



LEVANTINE HILL

## 2020 Estate Sauvignon Blanc Semillon



Vintage	2020
Varietal blend	87% Sauvignon Blanc; 13% Semillon
Harvest date	20 and 27 March (Block 22 Sauvignon Blanc); 20 March (Block 23 Semillon)
Bottling date	16 December 2020
Alcohol content	13.5%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	8 or more years
Winemaking	

Both varieties were hand-picked, hand-sorted, whole bunch-pressed as individual batches and cool-settled overnight. Sauvignon Blanc was lightly racked to French oak barrels of a range of ages and sizes for fermentation. The bulk of the Semillon portion was fermented and matured entirely in stainless steel with a small balance fermented in old barrels and aged on lees. A select number of barrels of both varieties were allowed to complete malolactic fermentation to impart extra softness and richness to the palate.

Barrel fermentation and maturation in a mix of a single 2280-litre foudres, 500-litre puncheons, 300-litre hogsheads and 225-litre barriques of new (12%) and seasoned French oak for 8 months.

### Winemaker's notes

Lifted aromas of papaya, Cape gooseberry, tarragon, rockmelon, canelé, cashew nut and lime zest interplay with undertones of slate and lanolin contributed by the Semillon. The expansive, long and lingering palate, enhanced by barrel fermentation, presents as focused and persistent with a fine drive of acidity and the hint of tactile tannin. The inclusion of tank-fermented Semillon channels a fine backbone of natural acidity to underpin the tangy grapefruit, mango cream and endive flavours and a textured finish. Recommended serving at 10-12°C to accentuate weight, length and flavour.

Ageing potential: 8+ years.