



LEVANTINE HILL

2017 Samantha's Paddock Mélange Traditionnel



Vintage	2017
Varietal blend	69% Cabernet Sauvignon, 19% Merlot, 5% Malbec, 4% Petit Verdot, 3% Cabernet Franc
Harvest date	14th March (Merlot); 17th March (Malbec and Merlot); 24th March (Cabernet Sauvignon – Fans 3 and 2); 25th March (Cabernet Sauvignon – Fan 2); 30th and 31st March (Cabernet Sauvignon – Fan 1); 5th April (Petit Verdot and Cabernet Franc)
Bottling date	2 November 2018
Oak treatment	Aged in 100% French oak (45% new) 225-litre for 18 months prior to blending and bottling
Alcohol content	12.5%
Residual sugar	0.25g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	15+ years

Winemaking

All fruit was hand-picked, hand-sorted, de-stemmed, crushed and tipped direct to open fermenters. Fermentation was undertaken via natural yeast for c. one-third of the sugar prior to inoculation with select CSM and BDX yeast. Ferments hand-plunged or run-off a maximum of once per day to facilitate very gentle extraction of colour and tannin. Fermentation temperature allowed to reach a maximum of 32°C. Cuvaision length ranged from 12 to 15 days on skins. Vats were pressed individually, settled overnight then racked to fill a combination of new and seasoned premium French barriques. All components aged as singular batches prior to blending pre-bottling.

Winemaker's notes

This sixth vintage of our flagship signature red blend epitomises our commitment to honour and reflect the finest examples of the classic Cabernet Sauvignon-based wines upon which our region's enviable reputation was forged and cemented. It features brooding restrained fruit characters of blackcurrant, loganberry, bramble, pink peppercorn and sage leaf with complexing savoury elements of clove, cedar, cigar box and high-end oak. Suppleness on the palate combines with a defined ferrous character and flavours of red currants, plum compôte, smoked meats, Szechuan pepper and cocoa nib. The fine-grooved texture winds through rustic yet regal tannins on the poised elegant palate. Flavour and weight abound and push toward a confident and resounding finish with profound length. As a young wine, decanting is highly recommended. This wine is vegan friendly.