

2019 Levantine Hill Estate Syrah



Vintage	2019
Varietal blend	100% Shiraz
Clone(s)	PT23
Harvest date(s)	6, 7, 9, 14, 19 and 20 th March 2019
Bottling date	19 October 2020
Oak treatment	Aged in 100% French oak 500-litre puncheons and 300-litre hogsheads (35% new) for 16 months.
Alcohol content	13.0%
Analysis	<1.0 g/litre
Preservative(s)	Sulphur dioxide (220)
Ageing potential	10+ years
Winemaking	Hand-picked over 6 distinct days, all fruit was hand-sorted and destemmed or crushed to small open vats. Stalks were judiciously added back to select parcels for extra aroma and complexity. One single small vat of whole bunches was included in the final blend. A mix of natural fermentation and inoculated yeasts. Cuvaison length ranged from 1 to 3 weeks on skins. Hand-plunged a maximum of once per day for gentle extraction and integration of tannin.
Winemaker's notes	Showing volume and body with elegance and restraint, this enticingly perfumed and refined medium-bodied cool-climate Syrah is the result of an assemblage of ten individual small batches sourced from Block 25 on our Maroondah Highway vineyard. Leading with an intense flurry of white pepper and black cherries, the complex slow-evolving nose additionally offers a brooding mélange of black cardamom, nutmeg, za'atar, oregano, tapenade, charcuterie, fired clay and wood ash. The palate delivers poise, presence and weight with a plush definition and resolve. Fruit intensity redolent of fresh figs, chicory, pomegranate molasses, cranberry and fruit mince pies washes through with a subliminal Campari-like bitterness tempered with a building resonance of flavour and gravelly tannin. The density of black fruits is so tightly wound and integrated that no one element stands above the others at this point, pushing right through to a deep and resounding finish. This wine is suitable for vegans.