

LEVANT

BY LEVANTINE HILL

2021 LEVANT SHIRAZ



Vintage	2021
Varietal blend	Shiraz
Clones	87% PT23; 6% Kalimna; 4% 1654; and 3% E-I 470.
Harvest date(s)	20, 21 and 31 March 2021
Bottling date	20 February 2022
Oak treatment	100% aged in large-format French oak casks (25% new)
pH/TA	3.79 pH 6.0g/L TA
Preservative	220
Alcohol content	13.5%
Winemaking	Grapes sourced from across our three vineyard sites with vine age ranging from 6 to 27 years. All grapes were hand-picked and sorted then predominantly destemmed to retain intact whole berries (a portion crushed on top) and tipped to five open vats. A measured amount of stalks were added back to complement aroma, complexity and tannin. Fermentation and cuvaison lasted between 10 and 21 days with the ferment temperature reaching 32°C. Vats were hand-plunged or turned over a maximum of once per day.
Winemaker's notes	Intense aromas of blood plum, mace, cardamom pods, galangal, Lapsang souchong with an underlying hum of black pepper, balsamic lift, and stalky complexity. A defined acid line detailed and wide-spreading youthful tannins support flavours of red and black fruits, coffee, dark chocolate, charred meats, and black tea characters. Deep and reverberative flavourful finish that lingers long. This wine is suitable for vegans.