



LEVANTINE HILL

2020 Levantine Hill Estate Chardonnay



Vintage	2020
Varietal blend	100% Chardonnay
Clone(s)	35% I10V1: 21% I10V5: 14% P58: 13% Bernard 95: 11% Mendoza; 6% Bernard 76
Harvest date(s)	5, 10, 12, 17 and 20 March 2020
Bottling date	13 August 2021
Oak treatment	Fermented and matured in a mix of premium French oak of 2280, 500, 350, 300 and 228-litre capacity from Mercurey, Saint Martin, Taransaud, Cavin and Doreau cooperages (22% new) for 10 months.
Alcohol content	13.5%
Analysis	<1.0 g/litre
Preservative(s)	Sulphur dioxide (220)
Ageing potential	15+ years
Winemaking	Sourced predominantly from our east-facing block of Mendoza clone. All blocks hand-picked, sorted and whole bunch pressed. Pressed juice settled overnight then coarsely racked directly to barrel for a mix of wild and inoculated fermentation. Aged on lees in barrel with minimal stirring. Blended in January 2021 for further ageing on accumulated lees for an additional seven months.
Winemaker's notes	<p>This wine deliberately eschews the modern style of taut and fine-boned expressions of Chardonnay, offering a defiant reclamation of the middle ground where body, flavour and palate weight can co-exist with structure, texture and measured acidity.</p> <p>Characters of flint, nashi pear, white peach, almond meal, macadamia, white flowers and galangal with underlying toasty char, caramel jersey and struck match complexity. Medium-tensile acidity lifts and supports an intensity and heft of flavour and weight. Flavours of roasted cashews, makrut leaf, Scotch Finger biscuits and subtle vanillin interplay with tactile calcareousness underpinning a chalky biscuity texture. A lingering resonance of flavour is focused and enhanced by a precision of acidity and measured fruit.</p>