



LEVANTINE HILL

## 2019 Levantine Hill Estate Mélange Traditionnel Blanc



Vintage	2019
Varietal blend	85% Sauvignon Blanc, 11% Semillon, 3% Sauvignon Gris, 1% Muscadelle
Harvest date(s)	7, 8, 10 and 16 March (Sauvignon Blanc); 14 and 20 March (Semillon); 10 March (Sauvignon Gris); 29 March (Muscadelle)
Bottling date	4 September 2019
Oak treatment	100% barrel fermentation (25% new) and maturation in a mix of French oak 500-litre puncheons and 228-litre barriques for 5 months
Alcohol content	13.5%
Analysis	<1.0 g/litre
Preservative(s)	Sulphur Dioxide (220)
Ageing potential	15+ years
Winemaking	Each of the four varieties were hand-picked and hand-sorted prior to whole bunch-pressing and overnight settling. The juices were oxidatively handled to subdue overt varietal characters allowing more complexing aromatics to be presented with the secondary characters developed through barrel fermentation. All batches of each variety were filled to French oak barrels for 100% barrel fermentation and maturation <i>sur lie</i> . A combination of wild yeasts and select cultured neutral yeast strains were utilised.
Winemaker's notes	This wine draws its inspiration from the time-honoured Bordelaise tradition of blending multiple compatible and complimentary companion grape varieties to construct a wine greater and more profound than the singular expression of its individual parts: A complex and aromatic wine that is crafted for ageing.

The aroma is intense with notes of jasmine, green tea, oyster shell, petrichor, dashi, chamomile, fennel fronds and charry oak. The palate is long and weighty with textured, pithy fine lines. It features kiwifruit, lime posset, crème fraiche and lovage. Innately food-friendly.