

LEVANT

BY LEVANTINE HILL

2021 LEVANT CABERNET SAUVIGNON



Vintage	2021
Varietal blend	88% Cabernet Sauvignon; 12% Merlot.
Harvest date(s)	10 March and 9 April 2021
Bottling date	20 April 2022
Oak treatment	Aged in a mix of standard and large-format French oak casks (10% new)
pH/TA	3.75 pH 6.2g/L TA
Preservative(s)	220
Alcohol content	12.5%
Winemaking	Grapes sourced from blocks of east-west orientated rows on our Maroondah Highway vineyard. Hand-picked and sorted, the fruit was destemmed, crushed and tipped directly to small open vats. A considered amount of stalks were added back to complement aroma, complexity and tannin. Fermentation and cuvaison was conducted for 14 to 21 days with the ferment temperature reaching 32°C. Vats were hand-plunged or pumped-over a maximum of once per day. The wine underwent 22 months of oak maturation.
Winemaker's notes	Dark brooding varietal fruit characters showcasing signature aromas of cassis, red currant, anise, cocoa, chocolate and baking spice underpinned by typically classic herbal notes. Subtle structural palate with slow-building fruit washing over the bed of youthful chalky tannins. Red plum, cassia bark, cedar, and charry oak characters feature on the lengthy palate. This wine is suitable for vegans.