



## LEVANTINE HILL

### 2017 Estate Sparkling Rosé



Vintage	2017
Varietal blend	100% Pinot Noir. Clones: D2V6, MV6 and 777
Harvest date	27 and 28 February 2017
Disgorging date	16 November 2023
Production volume	450 dozen
Analysis	pH: 3.15 TA: 7.9g/L RS: 2.8g/L
Preservative(s)	220
Alcohol content	11.0%
Winemaking	Blended from an amalgamation of three targeted sites from across our vineyards, the Pinot Noir grapes for this sparkling wine were handpicked and whole bunch pressed prior to primary fermentation in old French oak barrels to enhance complexity and weight to the delicate acid line and subtle fruit expression from the cool vintage. These parcels were blended to achieve balance and length ahead of secondary fermentation in the bottle. Subsequent ageing on lees for six years pre-disgorging further enhanced richness and weight to the fine-boned palate.
Winemaker's Notes	The unusually cool, late and extended 2017 vintage was akin to winding the climate clock back a quarter century, providing impeccable conditions for producing a Sparkling Rosé of fine structure with intensity of character, and at a lower level of ripeness. The nose features a mix of caramelised peach, strawberry guava, ruby grapefruit, Turkish delight, tarragon and Campari aromas. The palate showcases detail and weight with fine linear acidity laying down the framework for the carriage of fruit flavours through to the long finish. Flavours of blood orange, cranberry, makrut leaf, radicchio and samphire. Given the classic cool nature of the vintage, the intention has been to give this wine the requisite time on lees in bottle ahead of disgorgement and release to develop enhanced richness, weight and intensity to the fine-boned palate. As this wine has spent extended time in bottle 'sur lie', it is ready for immediate enjoyment. However further complexity will develop from a further 5 years under ideal cellaring conditions.