



LEVANTINE HILL

## 2019 Katherine's Paddock Chardonnay



Vintage	2019
Varietal blend	100% Chardonnay
Harvest dates	23 February (P58 clone); 27 February (Mendoza clone); 4 March (Bernard 95 clone).
Bottling date:	24 February 2020
Oak treatment	100% barrel fermented and matured in a mix of super-premium French oak (31% new, 23% second-fill) of 500, 350, 300 and 228-litre capacity from Mercurey, François Freres, Saint Martin, Taransaud, Cavin and Ermitage cooperages for 9 months.
Alcohol content	13.5%
Preservatives	<1.0 g/litre
Ageing potential	15+ years

### Winemaking

Hand-picked at progressive ripening within the three blocks. Grapes are hand-sorted and whole-bunch pressed to tank and settled overnight. No pressings cuts made and grapes were given a considerable squeeze. Minimal SO<sub>2</sub> or dry ice protection, only at end of pressing. Cloudy juice racked to barrel with light solids for 100% barrel fermentation utilising natural and cultured yeasts. Aged on lees in barrel with selective stirring on leaner barrels. A portion of barrels underwent 100% malolactic fermentation.

### Winemaker's notes

Our Katherine's Paddock Chardonnay blend (from our three clonal plantings) combines the richness, drive and classicism of our north-east facing P58 clone with the fruit-forward fruitiness of east-facing Mendoza and the fine-boned flinty structure with chalky notes of the south-east facing block of Bernard 95 clone. From a high on perfect Yarra Valley vintage, this wine plants a flag for a stylistic reclamation of Chardonnay where body, flavour and palate weight can co-exist with structure, texture and restrained acidity.

**Aroma:** Elderflower, cumquat marmalade, apple crumble, tarragon, saline and chalk, caramel jersey, butterscotch over a background of stylish oak.

**Palate:** Flint, white peach, toasted brioche, white chocolate and parmesan rind flavours. Weight, depth, richness, power and pithy texture accumulate on the finish to complete the long expansive expression and presence.