



LEVANTINE HILL

2018 Melissa's Paddock Syrah



Vintage	2018
Varietal blend	100% Shiraz
Harvest dates	12, 15, 17 and 29 March 2018
Bottling date:	19 August 2019
Oak treatment	Matured in a mix of super-premium French oak of 500-litre capacity from Taransaud, Mercurey and François Freres cooperages (30% new) for 15 months.
Alcohol content	13.0%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	15+ years

Winemaking

Produced from an assemblage of 13 distinct small batches. All fruit was hand-picked, hand-sorted then selectively destemmed or crushed as individual parcels to open fermenters.

Stalks were added back to several parcels for extra complexity aromatic lift and complexity plus contribution of an additional sweep of tannin to the palate structure and finish. One designated small vat of 100% whole bunch. A mix of natural fermentation and inoculation via commercial varietally-enhancing yeast strains (Enoferm Syrah or Rhône 2323). Cuvaison length ranging from 2 to 3 weeks on skins. Fermenting vats hand-plunged or pumped-over a maximum of once per day.

Winemaker's notes

Our flagship single-vineyard Syrah seeks to make a profound statement of intent with its own inimitable characteristics of a unique site and its inherent powerful signature expression. The excellent gentle 2018 vintage provided a calm and extended growing season in the vein of the Yarra Valley's signature and hallmark conditions.

Aroma: All-spice, white pepper, fennel seed, Damson plum, milk chocolate, olive brine, flint, stalk and subtle charry oak.

Palate: Boysenberry, pomegranate, smoked brisket, paprika, cocoa nib, mocha. Medium-weighted with volume, detailed fine tannins, length for days.

This wine is suitable for vegans.