



LEVANTINE HILL

2018 Samantha's Paddock Mélange Traditionnel



Vintage	2018
Varietal blend	68% Cabernet Sauvignon, 15% Merlot, 7% Cabernet Franc, 7% Petit Verdot, 3% Malbec
Harvest date	3rd March (Merlot); 9th March (Cabernet Sauvignon – Fans 1 and 3); 12th March (Cabernet Sauvignon – Fan 2); 16 th March (Malbec, Petit Verdot and Cabernet Franc)
Bottling date	1 November 2019
Oak treatment	Aged in 100% French oak (30% new) 225-litre barriques and 300-litre hogsheads from Taransaud, Seguin Moreau, Saint Martin, Bossuet, Tonnellerie Bordelaise, Ermitage and Doreau cooperages for 18 months prior to blending and bottling.
Alcohol content	12.5%
Residual sugar	0.25g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	15+ years

Winemaking

Produced from an assemblage of 12 small batches. All fruit was hand-picked, hand-sorted, de-stemmed, crushed and tipped direct to open fermenters. Fermentation was undertaken via natural yeast for c. one-third of the sugar prior to inoculation with select XR-Grand Rouge and BDX yeast. Ferments hand-plunged or run-off a maximum of once per day to facilitate very gentle extraction of colour and tannin. Fermentation temperature reached a maximum of 32°C. Cuvaision length ranged from 12 to 22 days on skins. Vats were pressed individually, settled overnight then racked to fill a combination of new and seasoned premium French oak casks. All components aged as singular batches prior to blending pre-bottling.

Winemaker's notes

This seventh vintage of our flagship signature red blend epitomises our commitment to honour and reflect the finest examples of the classic Cabernet Sauvignon-based wines upon which our region's enviable reputation was forged and cemented. The excellent 2018 vintage provided a calm and extended growing season in the vein of the Yarra Valley's signature and hallmark conditions.

Aroma: Cassis, loganberry, bramble, violets, vanilla bean, clove, cedar, camphor, graphite and high-end oak.

Palate: Supple, flavourful, ferrous, blueberry, cranberry, wood sorrel, smoked meats, pink peppercorn and cocoa nib. Fine-grooved texture, rustic yet regal tannins.

Confident, poised, elegant. Resounding finish with profound length.

As a young wine, decanting is highly recommended. This wine is vegan friendly.