



LEVANTINE HILL

2018 Colleen's Paddock Pinot Noir

Vintage	2018
Varietal blend	100% Pinot Noir
Harvest dates	1st March (777 clone), 3 March (D2V6 clone) and 3 to 9 March (MV6 clone)
Bottling date:	5 February 2019
Oak treatment	Matured in a mix of 500, 300 and 228-litre capacity super-premium Burgundian casks from Mercurey, François Freres, Saint Martin, Ermitage and Cavin cooperages (30% new) for 10 months.
Alcohol content	13.0%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	15 years

Winemaking

Hand-picked over nine days, all clones were small batch-fermented and aged separately. Fruit was hand-sorted and destemmed to multiple small open vats. Stalks were added back to a number of parcels for extra complexity with two designated small vats of 100% whole bunch. A mix of natural fermentation and inoculation via commercial varietally-enhancing yeast strains. 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 Colleen's Paddock Pinot Noir blend (from our three clonal plantings) exhibits an intense Pinosity with unfurling power, complexity and maturity from an excellent Yarra Valley vintage. The combination of clones combine the boldness, savouriness, weight and muscularity of the predominant MV6 proportion with the mid-palate focus and structure of D2V6 and the fruit-forward purity and finesse of 777. The medium-depth colour belies the innate concentration, expression and power.

Aroma: Wild strawberry, cherry cola, oregano, kirsch, beef consommé, porcini broth, mace, stalks, subtle oak. Palate: Flavours of rhubarb, Chinotto, culinary sage, roasted chestnut. Plush, plump, weighty, velvety mouthfeel. Fine-grained tannins. Combines lightness with richness and density with great length and persistence of flavour.

This wine is suitable for vegans.

