



LEVANTINE HILL

## 2020 Levantine Hill Estate Mélange Traditionnel Blanc



Vintage	2020
Varietal blend	90% Sauvignon Blanc, 9% Semillon, 1% Viognier
Harvest date(s)	19 March (Viognier); 20 March (Sauvignon Blanc & Semillon)
Bottling date	21 May 2021
Oak treatment	100% barrel fermentation (29% new) and maturation in a mix of French oak 500-litre puncheons, 320-litre 'cigars' and 300-litre hogsheads for 12 months
Alcohol content	13.5%
Analysis	<1.0 g/litre
Preservative(s)	Sulphur Dioxide (220)
Ageing potential	15+ years
Winemaking	Each of the three composite varieties were hand-picked and hand-sorted prior to whole bunch-pressing and overnight settling. The juices were oxidatively handled to subdue overt varietal characters allowing more complexing aromatics to be presented with the secondary characters developed through barrel fermentation. All batches of each variety were filled to French oak barrels for 100% barrel fermentation and maturation <i>sur lie</i> . A combination of wild yeasts and select cultured neutral yeast strains were utilized.
Winemaker's notes	This wine draws its inspiration from the time-honored Bordelaise tradition of blending multiple compatible and complimentary companion grape varieties to construct a wine greater and more profound than the singular expression of its individual parts: A complex and aromatic wine that is crafted for ageing.

**Aroma:** Intense with notes of lemon zest, nasturtium leaf, tarragon, chamomile, mange-tout pea, samphire, oyster shell and charry oak.

**Palate:** Long, textured and weighty with pithy & saline fine lines. Flavours of gremolata, gold kiwifruit, lemon curd, crème fraîche, ginger snap and makrut leaf. Innately food-friendly.