



LEVANTINE HILL

2019 Colleen's Paddock Pinot Noir

Vintage	2019
Varietal blend	100% Pinot Noir
Harvest dates	23 February (777 clone); 28 February (MV6 clone – 1 st pick); 4 March (D2V6 clone & MV [^] clone – 2 nd pick) and 8 March (MV6 clone - final)
Bottling date:	17 February 2020
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 (17% new) for 9 months.
Alcohol content	13.0%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	15 years

Winemaking

Hand-picked across a fourteen-day window, 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 were 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, weight, savouriness 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 its innate concentration and power.

Aroma: Macerated strawberry, black cherry, nutmeg, lavender, amaretto, graphite, sandalwood, stalks, charry oak.

Palate: Flavours of rhubarb, sarsaparilla, porcini broth, culinary sage, roasted hazelnut, pink peppercorn. Plush, weighty, velvety mouthfeel. Fine-grained tannins. Combines richness and density with great length and persistence of flavour.

This wine is suitable for vegans.

