

LEVANT

BY LEVANTINE HILL

2023 LEVANT PINOT NOIR



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| Vintage | 2023 |
| Varietal blend | 100% Pinot Noir |
| Clones | 98% MV6 : 2% 777 |
| Harvest date(s) | 10, 16, 20, 21 & 25 March 2023 |
| Bottling date | 20 December 2023 |
| Oak treatment | 100% aged in large-format French oak foudres (0% new) |
| pH/TA | 3.72 pH 6.2g/L TA |
| Preservative(s) | 220 |
| Alcohol content | 13.0% |
| Winemaking | Hand-picked grapes, hand-sorted, mostly de-stemmed (with a small portion of crushed fruit) and tipped direct to open fermenters. |

Stalks were added back to roughly 15% of the fermenters to contribute additional structure and aromatic complexity to the final blend. Each parcel of grapes was fermented, pressed and filled to cask separately as individual components. Fermentation initiated naturally via endemic yeast prior to inoculation with a varietally-specific yeast strain to complete the fermentation.

Fermentation length varied from 7 to 15 days on skins prior to pressing and racking to 100% French oak (2280-litre foudres and 500-litre puncheons) for short maturation. The final blend is an assemblage of the resultant wines from thirteen separate open fermentations.

Winemaker's notes Bright black cherry, summer pudding, cola and tangerine aromas hit to the fore with background hints of cassia bark, shortcake, and white chocolate sitting above an underlying steely note. An intense entry onto the juicy palate with red cherry, plum and rhubarb flavour.

Not a shy delicate Pinot Noir, it is well-framed, poised and structured with weighty fruit emboldened by a base of firm tannins and fine acidity.

This wine is suitable for vegans.