

LEVANT

BY LEVANTINE HILL

2023 LEVANT CHARDONNAY



Vintage	2023
Varietal blend	100% Chardonnay
Clones	58% I10V5; 31% Bernard 76; 11% Bernard 95
Harvest date(s)	14 March (Bernard 95); 21 March (I10V5); 23 March (Bernard 76) 2023
Bottling date	23 January 2024
Oak treatment	Fermented in French oak foudres and casks (0% new)
pH/TA	3.44 pH 5.3g/L TA
Preservative(s)	220
Alcohol content	13.0%
Winemaking	Grapes were whole-bunch pressed. Juice settled overnight, then coarsely racked to foudres and smaller format for barrel fermentation. The resultant wines were aged on settled lees with minimal stirring. 100% malolactic fermentation was undertaken on a number of barrels for enhanced richness and complexity.
Winemaker's notes	Aromas of pine-lime spice, mango, lemon verbena, gardenia, ginger with a subtle savoury undercurrent of tarragon and flint. The palate is deep, long and flavourful with Key lime pie, lemon pith, macadamia meal and flint undertones washing over a fine line of integrated acidity. Aging potential: 5+ years. This wine is suitable for vegans.