



LEVANTINE HILL

2020 Levantine Hill Estate Cabernet Sauvignon



Vintage	2020
Varietal blend	86% Cabernet Sauvignon; 11% Merlot; 2% Cabernet Franc; 1% Malbec
Clone(s)	SA125 (Cabernet Sauvignon)
Harvest period	18 to 31 March 2020
Bottling date	28 January 2022
Oak treatment	Aged in 100% French oak (15% new) 500-litre puncheons, 300-litre hogsheads and 225-litre barriques for 20 months.
Alcohol content	13.0%
Analysis	<1.0 g/litre
Preservative(s)	Sulphur dioxide (220)
Ageing potential	15+ years
Winemaking	Sourced from our Estate vineyard blocks of contiguous plantings of Bordeaux varieties. All fruit was hand-picked (over a 2-week period to achieve a range of ripeness levels), hand-sorted, destemmed and crushed to small open vats. Stalks were added back to select parcels for additional complexity. A mix of natural fermentation and inoculated varietally-compatible commercial yeasts. Cuvaion length ranging from 1 to 5 weeks on skins. Hand-plunged a maximum of once per day. All components aged separately prior to blending for bottle. Small additions of Block 10 D3V14-clone Merlot, Block 8 1334-clone Cabernet Franc and Block 7 CW14-clone Malbec were included at blending for enhanced mid-palate weight, complexity and vibrancy.
Winemaker's notes	From a warmer 2020 Yarra Valley vintage characterised by minimal crops and tiny bunches, this is one of our most savoury yet immensely varietal projections of Cabernet Sauvignon. The late season Cabernet Sauvignon benefited greatly, showing taut slow-building power in a medium-bodied framework with restraint and precision. This timelessly refined varietal expression is the result of an assemblage of fourteen individual small batches sourced from Blocks 8, 10 and 11 on our Maroondah Highway vineyard. Intense signature aromas of blackberry, red currant, tobacco leaf, dark chocolate, candied citrus peel, coriander seed and freshly ploughed earth. The poised slow-build powerful palate delivers nerve, verve and drive from the interplay of defined natural acidity and wash of juicy red fruit over the mid-palate with supporting flavours of bramble, chicory, smoked paprika and chargrilled meats. Oak character is quietly supportive in concert with cumulative fine-grained tannins. An absolute classic representation of the suitability of this revered variety to our region, this wine confidently pushes through the palate to a long and reverberate finish. This wine is suitable for vegans.