

# LEVANT

BY LEVANTINE HILL

## 2024 LEVANT CHARDONNAY



Vintage	2024
Harvest date(s)	12 February - 23 March 2024
Bottling date	23 January 2024
Oak treatment	Fermented in French oak foudres and casks (0% new)
pH/TA	3.48 pH 5.4g/L TA
Preservative(s)	220
Alcohol content	13.0%
Ageing potential	5 or more years
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 lemons and limes, with green papaya, lemon verbena, gardenia and ginger, coupled with a savoury undercurrent of fennel and flinty minerality. The palate is deep, long and flavourful with lemon tart, lime pith, almond and flint undertones washing over a fine line of integrated acidity.  This wine is suitable for vegans.