



## 2022 Levantine Hill Estate Chardonnay



Vintage	2022
Varietal blend	100% Chardonnay
Clone(s)	I10V5, P58, Mendoza, Bernard 96 & Bernard 95
Harvest date(s)	28 <sup>th</sup> February – 14 <sup>th</sup> March 2022
Bottling date	1 <sup>st</sup> February 2023
Oak treatment	Fermented and matured in a mix of premium French oak of 2280, 500, 350, 300 and 228-litre capacity from Mercurey, Saint Martin, Taransaud, Cavin and Doreau cooperages (6% new, 20% second-fill) for 11 months.
Alcohol content	12.5%
Analysis	<1.0 g/litre
Preservative(s)	Sulphur dioxide (220)
Ageing potential	15+ years
Winemaking	All blocks are hand-picked, sorted and whole bunch pressed. Pressed juice settled overnight then coarsely racked directly to barrel for a mix of wild and inoculated fermentation. Aged on lees in barrel with minimal stirring. Selected barrels underwent 100% malolactic fermentation.
Winemaker's notes	<p>From arguably the finest Yarra Valley Chardonnay vintage since 2017, our house style deliberately eschews the modern trend of taut and fine-boned expressions of Chardonnay, offering a defiant reclamation of the middle ground where body, flavour and palate weight can co-exist.</p> <p>Nose: Chalk, white nectarine, oyster shell, green olive brine, galangal, macadamia, rosemary and galangal with underlying toasty char, crème anglaise and Viennoiserie pastry complexity. Palate: Rich and silky texture over a medium-tensile acidity line that defines and supports an intensity and heft of boldness and weight. Flavours of quince, Golden Delicious apple, chamomile flowers, basil, almond meal and vanillin interplay with tactile calcareousness underpinning a biscuity texture. A lingering resonance of flavour on the long and textural palate.</p>