



LEVANTINE HILL

2023 Levantine Hill Estate Chardonnay



Vintage	2023
Varietal blend	100% Chardonnay
Clone(s)	Bernard 95, P58, I10V5, Mendoza
Harvest date(s)	10, 11, 14, 15, 20, 24 & 26 March 2023
Bottling date	1 st February 2024
Oak treatment	Fermented and matured in a mix of premium French oak of 2280, 500, 350, 300 and 228-litre capacity from Mercurey, François Freres, Taransaud, Damy and Baron cooperages (9% new, 7% second-fill) for 10 months.
Alcohol content	13.0%
Analysis	<1.0 g/litre
Preservative(s)	Sulphur dioxide (220)
Ageing potential	15+ years
Winemaking	All blocks were 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>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 with structure, texture and measured acidity.</p> <p>Nose: Rich, lifted, concentrated, intense. Yellow nectarine, chalk, olive brine, torikawa, nougat, tarragon and galangal with underlying toasty char, mascarpone and pastry complexity.</p> <p>Palate: Plush silky texture over a medium-tensile acidity line that defines and supports an intensity and heft of boldness and weight. Flavours of fig, Red Delicious apple, fleshy peach, chamomile flowers, banana bread, cinnamon, praline and crème anglaise interplay with tactile calcareousness underpinning a biscuity texture. A lingering resonance of flavour on the long and textural palate.</p>