



LEVANTINE HILL

## 2022 Estate Pinot Noir



Vintage	2022
Varietal blend	100% Pinot Noir (97% MV6: 3% D2V5 clones from our 1994 plantings)
Harvest date	28 February to 17 March 2022
Bottling date:	23 February 2023
Oak treatment	Aged in 100% French oak 500-litre puncheons, 300-litre hogsheads and 228-litre barriques (10% new) for 9 months. Mercurey, Saint Martin, François Freres, Cavin, Doreau & Ermitage cooperages.
Alcohol content	12.5%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	10+ years

### Winemaking

Hand-picked across our four blocks (3 x MV6, 1 x D2V5) over 18 days. All fruit was hand-sorted and destemmed or crushed to small open vats. Stalks were added back to select parcels for additional complexity. A mix of natural fermentation and inoculated yeasts. Cuvaision length ranged from 1 to 3 weeks on skins. Hand-plunged or pumped-over a maximum of once per day for gentle extraction and integration of tannin.

Exhibiting a fine line and subtly-building power on a savoury-focused palate, this Pinot Noir is the result of an assemblage of seventeen individual small batches sourced from our Maroondah Highway vineyard.

### Winemaker's Notes

**Nose:** Alluring woody herbs, red cherry, cumquat, baked earth, pot pourri, nutmeg, sarsaparilla, tarragon, chervil and saltbush.

**Palate:** Slow-build power and silky texture over a medium-tensile acidity line that defines and supports an intensity and heft of boldness, weight and powdery tannins. Flavours of quince, Golden Delicious apple, rhubarb compôte, pomegranate, Campari, ginseng, flavoured salts of woody herbs, pink peppercorns and cassia bark. Profound shape, structure & line with a lingering resonance of flavour. This wine is suitable for vegans.