



2022 Levantine Hill Estate Syrah



Vintage	2022
Varietal blend	99% Shiraz, 1% Marsanne
Clone(s)	PT23, Entav-Inra-470, Yalumba 1 (Marsanne)
Harvest dates	9, 10 & 15 March (Shiraz); 17 March (Marsanne)
Bottling date	29 November 2023
Oak treatment	Aged in 100% French oak 500-litre puncheons, 300-litre hogsheads (0% new) and a single 3,500-litre aged wooden fermentation vat for 19 months. Taransaud, François Freres, Saint Martin, Ermitage & Mercurey cooperages.
Alcohol content	13.0%
Analysis	<1.0 g/litre
Preservative(s)	Sulphur dioxide (220)
Ageing potential	10+ years
Winemaking	Hand-picked over 11 days, all fruit was hand-sorted and destemmed or crushed to small open vats. Stalks were judiciously added back to select parcels for extra aroma and complexity. A mix of natural fermentation and inoculated yeasts. Cuvaision length ranged from 1 to 3 weeks on skins. Hand-plunged a maximum of once per day for gentle extraction and integration of tannin.
Winemaker's notes	<p>Showing volume and body with elegance and restraint, this perfumed and refined medium-bodied cool-climate Syrah is the result of an assemblage of sixteen individual small batches predominantly sourced from 1994-planted Block 25 on our Maroondah Highway vineyard.</p> <p>Nose: Rosemary, charcuterie board, Bresaola, bergamot, olive tapenade, black cardamom, pencil shavings, star anise, Lapsang souchong tea with 'dirty Martini' brine complexity.</p> <p>Palate: Rich and silky texture over a medium-tensile acidity line that defines and supports an intensity and slow-build of boldness and weight. Bright flavours of loganberry, cola nut, guava, tangerine, sumac and sorrel. Mouth-filling, all-encompassing medium-impact tannins underpin a deep lingering resonance of flavour on the textural palate. This wine is suitable for vegans.</p>