



2022 Levantine Hill Estate Cabernet Sauvignon



Vintage	2022
Varietal blend	99% Cabernet Sauvignon; 1% Merlot
Clone(s)	SA125 (Cabernet Sauvignon); D3V14 (Merlot)
Harvest period	11 March (Merlot); 22 and 28 March, 7 April 2022
Bottling date	27 November 2023
Oak treatment	Aged in 100% French oak (0% new) 300-litre hogsheads and 225-litre barriques for 20 months. Taransaud (Allier forest), Bossuet and Demptos cooperages.
Alcohol content	13.0%
Analysis	<1.0 g/litre
Preservative(s)	Sulphur dioxide (220)
Ageing potential	15+ years
Winemaking	Sourced from our Estate vineyard blocks of contiguous 1994 plantings of Bordeaux varieties. All fruit was hand-picked (over a 2-week period to achieve a range of ripeness levels), hand-sorted, destemmed and crushed to small open vats. Stalks were added back to select parcels for additional complexity. A mix of natural fermentation and inoculated commercial yeasts. Cuvaion length ranging from 1 to 5 weeks on skins. Hand-plunged or turned-over a maximum of once per day. All components aged separately prior to blending for bottle. A small addition of Block 10 D3V14-clone Merlot was included at blending for accentuated mid-palate weight and complexity.
Winemaker's Notes	<p>Nose: There is no mistaking the variety: blackcurrant, bay leaf, green cardamom, celery leaf, coriander seed, jalapeño, crushed broad bean, caramel jersey, barberry, berbère spice, Aleppo pepper, harissa, tobacco pouch, rooibos and raspberry yoghurt.</p> <p>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 raspberry, rosehip, liquorice root, dark chocolate, smoky ancho pepper, Thai basil, fruit mince pie, candied peel, almond meal, maraschino cherry, cranberry, Amaro and Medjool dates. A quiet slow build of resounding flavour, weight, body and texture all framed & supported by highly-pixelated tannins. This wine is suitable for vegans.</p>