2019 LEVANTINE HILL MELISSA'S PADDOCK SYRAH



Varietal blend	100% Shiraz
Harvest date(s)	9, 13, 14 and 20 March 2019
Bottling date	8 October 2020
Oak treatment	Matured in a mix of super-premium French oak of 500-litre puncheons, 300-litre hogsheads & 228-litre barriques from François Freres, Taransaud and Mercurey cooperages (8% new) for 17 months.
Alcohol content	13.5%
Analysis	<1.0 g/litre
Preservative(s)	Sulphur dioxide (220)
Ageing potential	15+ years
Winemaking	Produced from an assemblage of 14 distinct small batches. All fruit was hand-picked, hand-sorted then selectively destemmed or crushed as individual parcels to open fermenters..Stalks were added back to several parcels for extra complexity aromatic lift and complexity plus contribution of an additional sweep of tannin to the palate structure and finish. One designated small vat of 100% whole bunch. A mix of natural fermentation and inoculation via commercial varietally-enhancing yeast strains (Enoferm Syrah or Rhône 2323). Cuvaison length ranging from 2 to 3 weeks on skins. Fermenting vats hand-plunged or pumped-over a maximum of once per day.
Winemaker's notes	Our flagship Melissa's Paddock Syrah seeks to make a profound statement of intent that builds on the formidable groundwork laid by our Estate Syrah but with its own inimitable characteristics of a unique site and its inherent powerful signature expression. The 2019 vintage was the culmination of a classically cool, calm & extended growing season in the vein of the Yarra Valley's signature & hallmark conditions. It features a dense brooding and slowly unfurling complex nose of black fruits, white pepper, iodine, bergamot, fennel seed, clove, nutmeg, tea rose & stalk. Subtle charry oak aligns with an alluring black olive tapenade & flinty savoury ochre edge. The medium-weighted flavourful palate features detailed assertive broad-brushed tannins that build on the core of black fruits & resounding flavours of blackberry, blood plum, cocoa nib, pomegranate molasses, coffee, black jamon & sandalwood. Volume, length and structure balance with high-tensile fruit weight in a resounding presence on the palate. As a young wine, decanting is highly recommended. This wine is vegan friendly.