

LEVANT

BY LEVANTINE HILL

2024 LEVANT PINOT NOIR



Vintage	2024
Varietal blend	100% Pinot Noir
Harvest date(s)	23 February and 8 March 2024
Oak treatment	Matured in a mix of oak vessels and stainless steel. No new oak was used.
Preservative(s)	220
Alcohol content	12.5%
Winemaking	Hand-picked grapes, hand-sorted, mostly de-stemmed (with a small portion of crushed fruit) and tipped directly to open fermenters. Stalks were added back to a small proportion of the fermenters to contribute additional structure and aromatic complexity. Each parcel of grapes was fermented, pressed and filled to barrel separately as individual components. Fermentation initiated naturally via endemic yeast prior to inoculation with a varietally-specific yeast strain to complete the fermentation. Fermentation length varied from 7 to 15 days on skins prior to pressing and racking a variety of vessels for maturation. The final blend is an assemblage of the resultant wines from eight separate open fermentations.
Winemaker's notes	Bright cherry & raspberry fruit aromas to the fore with background hints of rosemary, lavender, rose petal & dark chocolate sitting above an underlying steely note. An intense entry onto the palate with fruit-forward red cherry, plum & rhubarb flavour. Not at all a shy and retiring Pinot Noir yet it is still well-framed, poised and structured with weighty fruit emboldened by a base of firm tannins & fine acidity. This wine is suitable for vegans.