

LEVANT

BY LEVANTINE HILL

2022 LEVANT CABERNET SAUVIGNON



Vintage	2022
Varietal blend	88% Cabernet Sauvignon; 10% Merlot; 2% Sangiovese
Harvest date(s)	11, 20 and 22 March 2022
Bottling date	17 November 2023
Oak treatment	Aged in a mix of standard and large-format French oak casks (14% new)
pH/TA	3.79 pH 6.1g/L TA
Preservative(s)	220
Alcohol content	12.5%
Winemaking	Grapes sourced from blocks of east-west orientated rows on our Maroondah Highway vineyard. Hand-picked and sorted, the fruit was destemmed, crushed and tipped directly to small open vats. A considered amount of stalks were added back to complement aroma, complexity and tannin. Fermentation and cuvaision was conducted for 14 to 21 days with the ferment temperature reaching 32°C. Vats were hand-plunged or pumped-over a maximum of once per day. The wine underwent 22 months of oak maturation.
Winemaker's notes	Dark brooding varietal fruit characters showcasing signature aromas of cassis, blood orange, dried herbs, bramble, anise, cocoa nib and almond meal underpinned by sweet balsamico notes. Subtle structural palate with slow-building fruit washing over the bed of youthful gravelly tannins. Blood plum, blackberry leaf, jamon Iberica, cedar, cassia bark and charry oak characters feature on the lengthy palate. This wine is suitable for vegans.