



LEVANTINE HILL

## 2023 Estate Pinot Noir

Varietal blend	100% Pinot Noir (94% MV6: 6% D2V5 clones) from our 1994 plantings)
Harvest date	11-21 March 2023
Bottling date:	22 February 2024
Oak treatment	Aged in 100% French oak 500-litre puncheons, 300-litre hogsheads, and 228-litre barriques (7% new) for 9 months. Mercurey, Saint Martin, François Frères, Cavin & Doreau cooperages.
Alcohol content	13.5%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	10+ years

### Winemaking

Hand-picked across four blocks (three MV6, one D2V5) over 11 days. All fruit was hand-sorted and either destemmed or crushed into small open vats. Stalks were added back to select parcels to enhance complexity.

Fermentation utilised a combination of natural and inoculated yeasts. Cuvaision ranged from one to three weeks on skins. Parcels were either hand-plunged or pumped over a maximum of once per day, ensuring gentle extraction and refined tannin integration.

This wine is an assemblage of ten individual small batches sourced from our Maroondah Highway vineyard, resulting in a Pinot Noir of fine line and gradually building power, with a savoury-driven palate.

### Winemakers Notes

**Nose:** Alluring and densely concentrated, with a brooding, autumnal profile. Notes of woody herbs, maraschino cherry, marzipan, myrtle leaf orange, rooibos, baked earth, sous bois, sarsaparilla, nutmeg, and char.

**Palate:** A slow build of power and texture, underpinned by a medium-tensile acidity that carries both intensity and weight. Fine, talc-like tannins provide structure and persistence. Flavours of jamón, poached quince, goji berry, black cardamom, pomegranate, woody herbs, and pink peppercorn unfold with precision. A wine of depth, shape, and structure, with a long, resonant finish. This wine is suitable for vegans.

