LEVANT

BY LEVANTINE HILL

2023 LEVANT CABERNET SAUVIGNON



Vintage	2023
Varietal blend	86% Cabernet Sauvignon; 14% Merlot
Harvest date(s)	6, 22 and 28 March 2023
Bottling date	17 January 2025
Oak treatment	Aged in a mix of standard and large-format French oak casks (0% new)
pH/TA	3.69 pH 6.3g/L TA
Preservative(s)	220 **Contains sulphites**
Alcohol content	13.0%
Winemaking	Grapes sourced from blocks of east-west orientated rows on our Maroondah Highway & Fern Hill vineyards. 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 cuvaison was conducted for 14 to 21 days with the ferment temperature reaching 30°C. Vats were hand-plunged or pumped-over a maximum of once per day. The wine underwent 20 months of oak maturation.
Winemaker's notes	Dark brooding varietal fruit characters showcasing intense Cabernosity, cassis, bramble, , blood orange, boysenberry, dried oregano, pine cone, pawpaw, cassia bark, freshly-ground coffee, cocoa nib and chestnut meal. Subtle structural palate with slow-building fruit washing over the bed of dusty tannins. Blood plum, blackberry leaf, sorrel, tamarind pulp, beefsteak tomato, jamon Iberica and cedar characters feature on the lengthy brooding rustic palate that finishes bright. This wine is suitable for vegans.