

LEVANT

BY LEVANTINE HILL

2022 LEVANT SHIRAZ



Vintage	2022
Varietal blend	Shiraz
Clones	86% PT23; 9% Kalimna; 3% Yalumba 2; 1% E-I 470; and 1% 1654.
Harvest date(s)	9-15 March (PT23, E-I 470 & 1654); 17 March (Yalumba 2) and 18 March (Kalimna)
Bottling date	24 November 2023
Oak treatment	100% aged in large-format French oak casks (0% new)
pH/TA	3.69 pH 6.0g/L TA
Preservative(s)	220
Alcohol content	13.0%
Winemaking	Grapes sourced from our new vineyard additions of predominantly cool-climate-specific Shiraz clones. All were hand-picked and sorted then destemmed to retain intact whole berries (a portion crushed on top) and tipped to open vats. A judicious amount of stalks were added back to complement aroma, complexity and tannin. Fermentation and time on skins lasted between 10 and 21 days with the ferment temperature reaching 32°C. Vats were hand-plunged or turned over a maximum of once per day.
Winemaker's notes	<p>Aroma: Intense & complex with white pepper, black plums, persimmon, frangipani, aniseed, nougat, caramel jersey & gravel with an underlying hum of stalky complexity.</p> <p>Palate: Flavours of red and black fruits, Red Delicious apple, pomegranate and subtle floral, charcuterie and sous-bois characters. A prominent acid line, chewy youthful tannins and high-tone oak define the palate. Deep and flavourful reverberative finish that lingers long.</p> <p>This wine is suitable for vegans.</p>