



LEVANTINE HILL

2016 Colleen's Paddock Pinot Noir

Production Notes



Vintage	2016
Varietal blend	100% Pinot Noir
Harvest date	12th (777 clone), 18 th (MV6) and 26 th (D2V6 and MV6 balance) February 2016
Bottling date:	17 th February 2017
Oak treatment	Matured in a mix of 228-litre capacity super-premium Burgundian barriques from Mercurey, François Freres and Saint Martin cooperages (40% new) for 10 months.
Alcohol content	13.0%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)

Winemaking

Hand-picked over three days, all clones were batch-fermented and aged separately. Fruit was hand-sorted and destemmed to multiple small open vats. Stalks were added back to a number of parcels for extra complexity with a couple of tiny vats of 100% whole bunch. A mix of natural fermentation and inoculated yeasts. Cuvaion length ranging from 1 to 2 weeks on skins. Hand-plunged a maximum of once per day.

Winemaker's notes

This wine exhibits an unfurling intensifying power and charm from an unusually warm and fast-tracked vintage. Inspired by the Grand Crus-sourced red wines of Burgundy, Colleen's Paddock is perfectly positioned in a suntrap on a steep slope on the lowest and coolest part of the family estate. The steepness of the vineyard provides huge variations in ripening times, which means fruit picking in this tiny Pinot Noir block takes place over many weeks to ensure perfect ripeness in each small aliquot.