



FACT SHEET

The History

David Levin began growing grapes in the Loire Valley in France in 1985. His dream had always been to produce private label wines for his own luxury hotels and restaurants.

The original purchase of land was carefully managed by David Levin, selecting the very best terrain for growing vines. LEVIN has vineyards on two very different types of terroirs. In Bourré, the tuffeau soil is a harmonious blend of loose and flinty clay. The soils in Choussy/Oisly are of sandy topsoil sitting on top of a thick layer of excellent smectite clay.

The LEVIN winery is state-of-the-art, shipped to France in its entirety from Australia, along with the engineers who specialized in its architecture and assembly. LEVIN is based on the terroir, history and tradition of France while using the finest modern winemaking techniques. The organic viticultural practices also allow the true expression of the Sauvignon Blanc grape in its original and traditional home - The Loire.



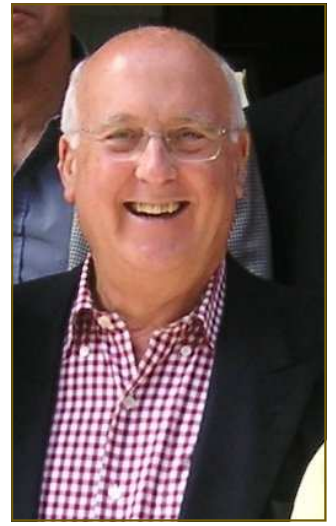
The Method

The vineyards are farmed organically with viticultural practices which although labour intensive, are designed to respect all environmental aspects in the vineyards and winery. In 2005, LEVIN started to use biodynamic pulverizations to stimulate the microbiological life into the soils and improve the vines' natural immunity system.

New fields are planted with the best quality root stocks and experimental clones, while the 25-30 year old vines have been retrained to adopt the same organic methods. The high open spaced trellising and hand leaf plucking delivers more direct sun exposure allowing the grapes to fully ripen on the vine. The increased air circulation results in healthier and more naturally resilient vines. When harvested, the increased sugar and flavour content of the grape, balances with its naturally high acidity to create a harmonious blend. The method of wine-making together with the vineyard terroir delivers grapes of unique structure and complexity. The LEVIN vines are also more resistant to natural disasters such as hailstorms.

Environment and Eco-Sustainability

David Levin is personally committed to eco-sustainability, even investigating the possibilities of using horses to work the land, a dream he hopes to realise someday soon.



Key factors were taken into consideration when establishing the LEVIN vineyards and throughout the many years of developing the selection of award winning wines:

A commitment to land conservation in order to:

- reduce erosion,
- revitalize the soil structure
- improve soil microbiology.

Adopting organic viticulture methods and a biodiversity programme:

- Organic In Conversion' Ecocert Registration No 172913P

Water Conservation and Recycling,

- collecting rainwater for use in the winery
- installation of a recycling plant

Labour intensive hand picking, leaf plucking & green harvesting:

- minimizes machinery use and reduces the overall carbon footprint
- creates healthier, more naturally resilient vines

Bottling under screw cap:

- to preserve the freshness and natural expression of the grape
- Fully recyclable screw caps protect diminishing cork trees
- Bottling on site to minimize the need for additional transportation and in turn continue to reduce the LEVIN carbon footprint

The Harvest

LEVIN pick and separately ferment each of the 19 fields within the 3 areas of Bourre, Oisly and Choussy, to maximize the flavour profiles and structures derived from the various fields. To ensure that the grapes are crushed in their optimum condition, the picking takes place early morning and late evening. The grapes are protected from any oxidation, from the moment of picking to the point of delivery into the chilled press at the winery.

Once the fermentation is complete, a panel headed by a master blender and the LEVIN winemaker, perfect the blend that will deliver the very best of the vintage in the style that Levin has become renowned for. The LEVIN winery is at the forefront of modern winemaking techniques, with a process of controlled simplicity, to permit the grapes to express their full potential with as little intervention as possible, and to capture that freshness in the bottle under a screw cap closure.

Facts

- Proprietors: David & Lynne Levin
- Winemaker, Responsable de Production: Benjamin Delobel
- Senior Winemaker: Sébastien Almendros
- Viticultural Consultant: Claude Bourguignon
- Established in 1986
- Production Capacity: 10,000 cases

Vineyard sites

Oisly:

- Sauvignon Blanc - 1ha, 8 YO vines and 1ha 12 YO vines

Choussy:

- Sauvignon Blanc—1ha 10 YO vines
- Gamay—0.7ha 12 YO vines

Bourré - Vallée du Cher:

- Sauvignon Blanc - 4.3ha , 6 YO ; 1ha, 5 YO ; 1ha 15 YO ; 3ha 22 YO ; 1ha 28 YO vines
- Gamay - 1ha, 13 YO and 0.3ha, 35 YO vines



Awards & Media endorsements

With an outstanding cachet of International Awards and Reviews, LEVIN is recognised for its on-going commitment to Organic Viticulture, Land Conservation and Eco-Sustainability.

2008 LEVIN Sauvignon Blanc

- 2010 Silver Medal Concours des Vins du Val de Loire



2007 LEVIN Sauvignon Blanc

- 2007 Levin Sauvignon Blanc has also been selected in 2009 Le Guide HACHETTE des Vins, France's leading Wine Guide.



Sommelier Wine Awards
2009



Vignerons médaillés au
Concours des Vins des Vignerons
Indépendants Loire-et-Cher
Gold Medal



Decanter Wine Awards
2009
Bronze Medal

2006 LEVIN Sauvignon Blanc

- The Edinburgh Scotsman, August 2008, Best Buy, 'Rich textured vin de pays, very ripe, full, zesty, creamy concentration – very good'
- Silver Medal, 2006 Sauvignon Blanc at Concours des Vins du Val de Loire. 5th February, 2008.
- Bronze Medal, International Wine & Spirit Competition, 2008.

- Tim White, Australian Financial Review, April 6 2008, 'Smells of cold mountain streams, gooseberries, with a hint of rosemary. Plump and tangy in the mouth, slippery white stone-fruit flavours, and a clean tangy finish. Clean as a whistle.'
- Tim Atkin, The Observer, UK, February 3rd 2008 – 'Delicious half-way house between a Sancerre and a Marlborough Sauvignon'.
- Rebecca Gibb, Harpers, UK, December, 2007 – 'New Zealand should be very afraid if France produces more zesty Sauvignons like this V in Du Pays number. It has rattle aromas with citrus and a touch of black currant leaf. Light body, fresh acidity and impeccable balance.'
- Michael Vaughan, National Post, Canada, November, 2007 – '...It was love at first sip. It's pent up fruit danced on the tongue with just the right acidity.....'
- 'Michael Vaughan's Signature Selection' November, 2007, Toronto, Canada, Inaugural Winner.
- The AGE, Epicure: Review by Jeni Port, March 2007 – The Levin Wines Success story
- "Breath of French Air" by Tony Love – Adelaide Advertiser – September 2006
- Joanna Simon - Decanter Magazine - Top three Loire Sauvignon Blancs, September, 2006
- Jeremy Oliver, Australian Gourmet Traveller Wine Magazine, June/July 2006 – 'Best Imported Wine Under \$25'
- Robert Joseph, Wine International, December 2005 – 'David Levin.....has come up with the goods. This will satisfy lovers of Sancerre as well as Cloudy Bay fans.'
- Steven Spurrier, Decanter Magazine, November 2005 - 'A True benchmark for the Loire and beyond'.
- Jancis Robinson, 26 July 2005-'Wine of The Week'

