

2015 Leveret Estate Hawkes Bay Viognier



Region: Hawkes Bay

Vineyards: The Viognier grapes for this wine came from our Tantallon vineyard in Hawkes Bay.

Composition: Viognier 96.9 %, Gewurztraminer 2.9 %, Chardonnay 0.2 %

Winemaking: The grapes for this wine were machine harvested and transported to our Riverview winery where they were pressed with a fraction of the juice going to barrel for fermentation and the remainder being fermented in stainless steel. A variety of yeasts were used but mainly QA23 and Prelude. Following maturation in both oak and stainless, the wine was blended and tankered to our Katikati winery for final finishing and bottling. The wine was bottled on 7th September 2016.

Analysis:	pH	3.62
	Acidity	6.2 g/L
	Residual sugar	4.14 g/L
	Alcohol	14 % v/v

Allergens: Contains sulphites. Produced using milk products, traces may remain.

Comments: On the nose, this wine has aromas of peach, nectarine and dried apricots with a hint of smokiness. On the palate, apricot and white peach and nectarine on the finish.

Cellaring: This wine is drinking well now but can be cellared for up to 3 years.