

2016 Leveret Reserve Estate Late Harvest



Region: Hawkes Bay

Vineyards: Tantallon, Campbell Brook

Composition Viogier 91%, Gewurztraminer 9%

Winemaking The late harvested component of this wine is all Viognier from Tantallon vineyard. The fruit was allowed to hang on the vine until considerable shrivelling had occurred. There was no botrytis involved in the desiccation process. The grapes were hand harvested and transported to the Riverview winery where they were pressed and the resulting juice was fermented in stainless steel using Zymaflore ST™ yeast. This yeast strain was isolated in Sauternes and is known for being resistant to high sugar concentrations. Fermentation took place over several months. The wine was then transported to Katikati winery for finishing. In order to achieve a balanced wine, a proportion of Gewurztraminer from Campbell Brook vineyard was blended in. The wine was bottled on 14th July 2017 in 375mL flint flutes.

Analysis: pH 3.82

Acidity 7.3 g/L

Residual sugar 200 g/L

Alcohol 8 % v/v

Standard drinks (375mL) 2.4

Allergens Contains sulphites.

Comments On the nose this wine exhibits a complex array of aromas including Orange blossom, stewed pear, dried apricot and marzipan. On the palate the high residual sugar level contributes to a rich, viscous texture with flavours of pear, apricot and toffee apple. The sweetness is evident as would be expected but this is balanced by firm acidity. There is a great length to the finish.

Cellaring This wine is drinking well now but can be cellared for up to 7 years.

Food match In keeping with its genre, this wine will partner any dessert with a high degree of sweetness.