



THE WINE PORTFOLIO

NEW ZEALAND'S FINEST

Leveret IQ *Rose*

Methode Traditionnelle



Region: Hawkes Bay

Composition: Pinot Noir 45%, Chardonnay 44%, Pinot Meunier 8%

Vineyards: The grapes for this wine were 100% grown in Hawkes Bay and are mainly from our Riverview vineyard on the southern terraces of the Ngaruroro River in Hawkes Bay. This stony site consistently provides the winery with Chardonnay, Pinot Noir and Pinot Meunier for our Methode Traditionnelle wines.

Winemaking: Careful monitoring of the ripening process and close proximity to the winery allow for multiple picks across the block so we can achieve the perfect ripeness and blending options. The fruit for IQ is hand harvested and whole bunch pressed. Only the free run/light press juice is used for making IQ Premium Brut.

Following de-juicing, most of the juice is tankered to our Katikati winery for fermentation in stainless steel. A small fraction is retained at our Riverview winery to be fermented in oak. Once the primary fermentation is complete the base wine is inoculated for malolactic fermentation and the lees are stirred every three weeks for up to 12 months. The base wine is blended from the various parcels – including the oak component from Riverview – and also with reserve wine from previous vintages to ensure consistency from year to year.

Base wine is tirage bottled and laid down for a minimum of 18 months before disgorging.

pH	3.26
Acidity	10.8 g/L
Residual sugar	9.3 g/L
Alcohol	12.0 % v/v
Standard drinks	7.1

Allergens: Contains sulphites.

Comments: The wine is a light salmon pink colour, with a fine persistent bead and a moderate mousse. The aroma shows citrus, strawberry and complex yeast derived characters of vanilla, roasted nuts and vegemite. The palate is dry with a gentle spritz and long clean finish.

Cellaring: Recommended for drinking now but may be cellared for up to 2 years.