



THE WINE PORTFOLIO

NEW ZEALAND'S FINEST

## Leveret IQ 7

*Methode Traditionnelle*



A limited edition, special release Methode Traditionnelle wine made from Pinot Noir and Pinot Meunier grapes grown in the Hawke's Bay.

**Winemaking:** The grapes for this wine were harvested and transported to our Katikati winery. The juice was fermented in stainless steel using standard Champagne yeast strains. Following fermentation the wine was inoculated for malolactic fermentation and was kept on its primary ferment lees for several years with regular stirring. The wine was then racked and finished ready for tirage bottling. The IQ7 means the wine was on lees in bottle for a minimum of seven years before being disgorged.

pH	3.17
Acidity	7.2 g/L
Residual sugar	8 g/L
Alcohol	12.0 % v/v

**Comments:** Lees aging in bottle for a minimum of 7 years has produced a wine of great complexity. Aromas of wheatmeal, sourdough, roasted nuts and marzipan. The palate is rich and full with great length and fine effervescence.

**Cellaring:** This wine is disgorged to order. It is drinking well now and will cellar for up to a year. The same wine will continue to be available as freshly disgorged for some time.

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