

**LEVERET ESTATE**  
***RESERVE***  
**HAWKE'S BAY CHARDONNAY**  
**2014**

**Heritage**

Established in 1978, The Wine Portfolio combines the finest grapes with the best winemaking techniques, as well as passion from our dedicated winemakers. We have taken the boutique winery approach to winemaking by controlling the entire process—from grafting our own cuttings, developing our own vineyards and viticultural techniques and investing in the best technology possible.

**Vineyards**

The grapes for this wine were sourced from two of our Hawke's Bay vineyards – Riverview and Tantallon.

**Vinification**

This wine was blended from several batches, some of which were fermented in stainless steel and then transferred to barrel; others were barrel fermented. In each case, the grapes were machine harvested and taken to our Riverview winery in Hawke's Bay where they were pressed and the juice transferred to barrel or tank and inoculated with a variety of yeasts including X16 and Prise de Mousse. Approximately 80% of the wine was subject to malolactic fermentation. Following barrel maturation, the wine was tankered to our Katikati Winery for final finishing and bottling. The wine was bottled on 6<sup>th</sup> July 2015.

**Winemaker's Tasting Notes**

This wine shows aromas of guava, pineapple and rock melon complemented by vanilla, crème fraiche and nutty oak. The palate is medium bodied with great textural complexity and a lingering vanilla and honeycomb finish.

**Cellaring Potential**

This wine is drinking well now but can be cellared for up to 5 years.

**Region**

Hawke's Bay

**Analysis**

Alcohol: 13.5% v/v  
Residual Sugar: 1.16 g/L  
Total Acidity: 6.1 g/L  
pH: 3.42

