

**LEVERET ESTATE
HAWKE'S BAY CHARDONNAY
2016**

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

This wine is from Chardonnay grapes grown in our Riverview (88%) and Kinross (12%) vineyards in Hawkes Bay.

Vinification

The grapes for this wine were harvested and transported to our Riverview winery. The fruit was pressed into stainless steel tanks and after a short settling period the juice was run off to barrel for fermentation. A number of barrels were allowed to undergo wild ferment while the rest were inoculated with a range of yeast strains including PDM, VL1 and Maurivin “Fusion”. Following fermentation the wine was inoculated for Malolactic fermentation. After approximately a year in oak, the wine was then transferred to our Katikati winery for finishing and bottling.

Winemaker's Tasting Notes

This wine shows aromas of rockmelon and papaya with confectionery and apple notes reminiscent of toffee apple. The oak influence is apparent but subtle. On the palate, the flavour of rockmelon gives way to citrus characters – mandarin, orange – on the finish. This wine is soft, finely textured with great length and complexity.

Cellaring Potential

This wine is drinking well now but will cellar for up to five years.

Food Match

Superb with chicken and pasta dishes.

Analysis

Alcohol: 13.5% v/v
Residual Sugar: 0.91 g/L
Total Acidity: 5.9 g/L
pH: 3.53

