

**LEVERET ESTATE  
MARLBOROUGH PINOT GRIS  
2019**

**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 grapes grown in our Kuranui vineyard in Marlborough.

**Vinification**

The grapes for this wine were harvested in our Marlborough vineyard and transported to a contract facility for dejuicing and settling. The clear juice was transported by road tanker to our Katikati winery where it was fermented in stainless steel tanks at around 12°C using Q Citrus and Aroma White yeast strains. Following fermentation the wine was blended, protein stabilized, cold stabilized and fined. The finished wine was bottled in July 2019.

**Winemaker's Tasting Notes**

Fresh ripe juicy pear, slightly floral with white peach and a lifted intriguing spice. The palate is fresh and textured with a gentle sweetness, soft acidity and clean pear flavours.

**Cellaring Potential**

This wine is drinking well now but can be cellared for up to 4 years.

**Food Match**

Seafood, poultry, pork, Asian cuisine

**Grapes**

Pinot Gris 100%

**Analysis**

Alcohol: 13.0% v/v

Residual Sugar: 8.0 g/L

Total Acidity: 5.3 g/L

pH: 3.44

