

**LEVERET ESTATE  
HAWKE'S BAY CHARDONNAY  
2017**

**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 vineyard in Hawke's 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**

An elegant wine of exceptional complexity and power. Beautifully integrated oak, a subtle flinty reduction, and delicious ripe stone fruit aromas. Sourced from the Riverview vineyard on the banks of the Ngaruroro River, this site has imparted purity and a flinty texture from the stony soils. A long powerful finish, full of ripe melon and grilled peach. Delicious.

**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: 14% v/v

Residual Sugar: <1 g/L

Total Acidity: 5.7 g/L

pH: 3.41

