

NV Leveret IQ3 Methode Traditionnelle

Region: Hawkes Bay

Vintage: Non Vintage

Vineyard: This wine is from Chardonnay grapes grown in our Riverview and Kinross vineyards in Hawkes Bay.

Winemaking: The grapes for this wine were harvested and transported to our Riverview winery. The fruit was pressed into stainless steel, settled, racked and tankered to our Katikati winery for fermentation. The juice was inoculated with yeast strains "PDM" and "DV10". Following fermentation, the wine was inoculated for Malolactic fermentation. The wine was kept on yeast lees for approximately a year with regular stirring to maintain yeast viability for as long as possible. Following blending, the wine was tirage bottled for secondary fermentation. The bottles were held for a minimum of 3 years of maturation on lees and are disgorged as required.

Contains: Sulphites, fined using milk products, traces may remain.

Alcohol: 12.5 % v/v

Standard Drinks: 7.4

pH: 3.33

Total Acidity: 6.9 g/L

Residual Sugar 11 g/L

Description: Lees aging has produced a wine of great complexity. Aromas of vanilla, almond and straw combine with a rich full palate, creamy texture and fine effervescence.

Food Match: Superb with chicken and pasta dishes.

Cellaring: This wine is drinking well now. It will cellar for a year or 2 but probably better to source freshly disgorged stocks as required.