

## **NV Leveret Estate IQ7 Methode Traditionnelle**

Region: New Zealand (Hawkes Bay and Marlborough)

Vintage: Non Vintage

Vineyard: This wine is sourced from grapes grown in our vineyards in Marlborough and Hawkes Bay.

Winemaking: The grapes for this wine were harvested and transported to our Katikati winery. The juice was fermented in stainless steel using standard Champagne yeast strains. Following fermentation the wine was inoculated for malolactic fermentation and was kept on its primary ferment lees for several years with regular stirring. The wine was then racked and finished ready for tirage bottling. The IQ7 means the wine was on lees in bottle for a minimum of 7 years before being disgorged.

Contains: Sulphites

Alcohol: 12.0

Standard Drinks: 7.1

pH: 3.17

Total Acidity: 7.2 g/L

Residual Sugar 8 g/L

Description:

Lees aging in bottle for a minimum of 7 years has produced a wine of great complexity. Aromas of wheatmeal, sourdough, roasted nuts and marzipan. The palate is rich and full with great length and fine effervescence.

Cellaring: This wine is disgorged to order. It is drinking well now and will cellar for up to a year. The same wine will continue to be available as freshly disgorged for some time.