

## 2016 Leveret Estate Late Harvest

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Region: Hawkes Bay

Vineyards: Tantallon, Campbell Brook

Composition: Viognier 95%, Gewurztraminer

**Winemaking:** The late harvested component of this wine is all Viognier from Tantallon vineyard. The fruit was allowed to hang on the vine until considerable shrivelling had occurred. There was no botrytis involved in the desiccation process. The grapes were hand harvested and transported to the Riverview winery where they were pressed and the resulting juice was fermented in stainless steel using Zymaflore ST™ yeast. This yeast strain was isolated in Sauternes and is known for being resistant to high sugar concentrations. Fermentation took place over several months. The wine was then transported to Katikati winery for finishing. In order to achieve a balanced wine, a proportion of normally-harvested wine was blended in – some Viognier (also from Tantallon) and a little Gewurztraminer from Campbell Brook vineyard.

Analysis:           pH                   3.68

                          Acidity           7.6 g/L

                          Residual sugar 130 g/L

                          Alcohol           10 % v/v

Allergens:           Contains sulphites.

**Comments:** On the nose this wine exhibits a complex array of aromas including Jasmine, orange marmalade, citrus peel, honey, cooked pineapple, stewed apple and even a little passionfruit. On the palate the high residual sugar level contributes to a rich, viscous texture with flavours of pear, apricot and toffee apple. The sweetness is evident as would be expected but this is balanced by firm acidity. There is a great length to the finish.

**Cellaring:**           This wine is drinking well now but can be cellared for up to 5 years.

**Food match:** In keeping with its genre, this wine will partner any dessert with a moderate to high degree of sweetness.