

**LEVERET ESTATE  
HAWKE'S BAY VIOGNIER  
2016**

**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**

The grapes for this wine came from our Tantallon vineyard in the Hawke's Bay.

**Vinification**

The grapes for this wine were machine harvested and transported to our Riverview winery where they were pressed with a fraction of the juice going to barrel for fermentation and the remainder being fermented in stainless steel. A variety of yeasts were used, but mainly QA23 and Prelude. Following maturation in both oak and stainless, the wine was blended and tankered to our Katikati winery for final finishing and bottling. The wine was bottled on 6th June 2018.

**Winemaker's Tasting Notes**

White flowers and dried apricot aromas, with a hint of smokiness. The pallet is freshly textured with generous ripe stonefruit flavours and a long delicious finish.

**Cellaring Potential**

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

**Grapes**

Viognier 88 %, Chardonnay 12 %.

**Analysis**

Alcohol: 14.0% v/v  
Residual Sugar: 3.0 g/L  
Total Acidity: 5.9 g/L  
pH: 3.53

