

**LEVERET RESERVE MARLBOROUGH SAUVIGNON BLANC**  
*Barrel Aged*  
**2017**

**Style of Wine**

Marlborough Sauvignon Blanc made in more of a Fumé Blanc style intended for longer term cellaring.

**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.

**Vintage Description**

Two tropical cyclones affected Marlborough in 2017; the first hit the Wairau and lower Awatere and left the upper Awatere relatively unscathed; the majority of our fruit was harvested before the second cyclone arrived. Prior to these cyclone events, the growing season had been very dry and would have been perfect if it were not for the nights being warmer than normal. (Marlborough normally experiences warm days and cooler nights which slows the ripening process and enhances flavours.)

**Vinification**

A portion of the juice was fermented in barrel and the remainder in stainless steel. Following fermentation both portions were transferred to barrel for approximately six months maturation. The wine was then racked out of barrel and transferred to our Katikati winery for finishing and bottling. Minimal fining was used and the wine was bottled on 31<sup>st</sup> January 2018.

**Winemaker's Tasting Notes**

This wine shows aromas of rockmelon, orange, guava and nashi pineapple. The oak is subtly present on the nose as a hint of smokiness but is more apparent in the structure – on the palate it is fuller bodied than most Sauvignon Blancs. The wine finishes dry and has a good length with blackcurrant flavours.

**Cellaring Potential**

This wine is drinking well now but the barrel aging will enable it to evolve in the bottle and it will cellar for up to five years.

**Serving Suggestions**

This wine would pair well with smoked seafood and particularly salmon.

**Region**

Marlborough (Awatere Valley)

**Analysis**

Alcohol: 13% v/v  
Residual Sugar: 2.1 g/L  
Total Acidity: 7.2 g/L  
pH: 3.17

