



LETHBRIDGE

The story of the wine...



2015 Ooh la la Chardonnay

Winemaking Description: The fruit was hand-picked from vines yielding 1.5-2.0 tonne/acre and whole bunch pressed. The juice then underwent wild yeast fermentation in French oak barrels. The wine was matured on lees in barrel (10% new French oak, 90% older French oak) for 10 months after natural malolactic fermentation.

Tasting Notes: A beautifully clean, pure nose of ripe melon, lemon zest, white peach, lychee and honeycomb, with traces of baked apple and spiced shortbread. Lovely freshness in the mouth and excellent cleansing acidity with notes of pear, apple and lime with a beautiful soft, full and creamy finish.

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| Vintage: | 2015 |
| Other vintages: | 2009, 2010, 2012 and 2013 |
| Grape variety: | Chardonnay |
| Vineyards: | Lethbridge |
| Bottled: | January 2016 |
| Alcohol: | 13% |
| Cellar potential: | 3 - 4 Years |
| Cellar door prices: | \$30 |