



LETHBRIDGE

The story of the wine...



2009 Allegra Chardonnay

Winemaking Description: Fruit for the Allegra Chardonnay was sourced entirely from the historic Rebenberg Vineyard on Mount Duneed, an area first planted with vines in 1858. The premium fruit comes from over 35 year old vines yielding less than one tonne/acre, and was hand-picked at 13 Bé and pH 3.20. Fruit was whole bunch pressed and run into 100% new French oak puncheons (450-500L) without prior clarification. Fermentation occurred with indigenous yeast. Malolactic fermentation occurred in barrel with natural yeasts. Wines were left in barrel on gross lees for a further 15 months prior to marriage and bottling. Extended bottle maturation of this wine will allow the tight complex character of this wine to develop.

Tasting Notes: This wine is intense, revealing layer after layer of nuance. Citrus blossom, hazelnut, anise, apricot, gun flint and mineral flavours mingle with the firm structure and creamy texture. The wine is rock solid at the core, flawlessly focused and extremely long, with great acids and grip on a very mineral finish. Cellar 5 - 10 years.

Vintage:	2009
Other vintages:	2004, 2005, 2007, 2008
Grape variety:	Chardonnay
Vineyards:	Rebenberg Vineyard
Bottled:	May 2010
Alcohol:	13.5%
Cellar potential:	5 - 10 Years
Cellar door prices:	\$65