



LETHBRIDGE

# The story of the wine...



## 2011 Allegra Chardonnay

**Winemaking Description:** The 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 13.2 Bé and pH 3.25. Fruit was whole bunch pressed and run into 100% new French oak puncheons (450-500L) without prior clarification. Fermentation occurred with indigenous yeast. Following the end of fermentation, 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.

**Reviews:** Tasting this alongside the 2013 vintage, and it's great to see vineyard/house style thrown up against vintage character. Love both of them. Terrific wines.

Rich nectarine and lime with flowers, oatmeal, sandalwood and spice - a musky exotic perfume - spent matchsticks cast aside. Full flavoured with gloss and savoury cashew richness, but tight limey acidity courses through its veins to thrilling effect, and the flint and quartz plays out on a superb long and gently honeyed finish. It responds beautifully to air, though it tastes so good it's a battle keeping it in the glass long enough. What a wine! **96 points, Gary Walsh, The Wine Front.**

Vintage:	2011
Other vintages:	2004 - 2010
Grape variety:	Chardonnay
Vineyards:	Rebenberg
Bottled:	June 2012
Alcohol:	13.5%
Cellar potential:	5 - 10 Years
Cellar door prices:	\$85