



The story of the wine... LETHBRIDGE

2015 Lethbridge Pinot Noir

'Terroir - it's all about the bugs'

The concept of terroir is firmly entrenched in our thinking about wine and its provenance. This is especially true for Pinot Noir. Speculation abounds as to the major influences on terroir and include soil, aspect and according to the wine board of Burgundy, even 'technical skill, choice of tools and methods'. A recent paper in the scientific journal, Nature*, suggests significant genetic differences between microbial populations from different geographic locations, correlates closely with differences in the resulting wine. These results reveal what we have always known: the importance of biodiversity in producing wines with a sense of place. Hence our adherence to biodynamic principles.

Ray

*Knight, S. et al. Regional microbial signatures positively correlate with differential wine phenotypes: evidence for a microbial aspect to terroir. *Sci. Rep.* 5, 14233; doi: 10.1038/srep14233 (2015).

Winemaking: All fruit was handpicked and fermented separately to keep the individual vineyard characters distinct.

Each parcel was treated the same; wild yeast fermented with around 40% whole bunches. The wine was then matured for 10 months in 40% new French oak barriques. After rigorous tastings we blended the wines to create this wonderful Pinot Noir in the Lethbridge style.

Review: "Not that this is for guzzling but it has a thirst-quenching quality about it. It's the acidity and the abundance of juicy, tangy cherry fruit with whole-bunch qualities and it's overall freshness. It's by no means simple, the tannins are supple, the body compact, oak part of the equation but not dominating and the feeling this is special." **95 points, Jane Faulkner, James Halliday Wine Companion**



Vintage:	2015
Other vintages:	1999-2014
Grape variety:	Pinot Noir
Vineyards:	Moorabool Valley: Sweetland and Hillside Haven Bellarine Peninsula: Hat Rock and Suma Park
Bottled:	February 2016
Alcohol:	14%
Cellar potential:	3+ Years
Cellar door prices:	\$45