



LETHBRIDGE

The story of the wine...



2016 M nage a Noir Pinot Noir

Winemaking Description: The fruit was hand-picked from vines yielding 1.5-2.0 tonne/acre and 100% destemmed. Wild yeast fermentation took place in a mixture of small 500L open vats with pigeages and 3000L wooden fermenter with daily pump-over. The wine was pressed straight to barrel (10% new French oak, 90% 1-2 year old French oak) for natural malolactic fermentation.

Tasting Notes: Dark cherry, Satsuma plum and berry aromas with some funky, earthy spice, and forest-floor traces. Vibrant, berry flavours, crunchy tannins and elegant mouthfeel with a lingering fresh finish.

Vintage:	2016
Other vintages:	2004 - 2015
Grape variety:	Pinot Noir
Bottled:	December 2016
Alcohol:	14.0%
Cellar potential:	3-4 Years
Cellar door prices:	\$30