



LETHBRIDGE

The story of the wine...



2016 Lethbridge Pinot Gris

Winemaking Description: This wine is made from handpicked Pinot Gris fruit. The fruit was whole bunch pressed using an airbag press with careful oxidative juice handling. Juice was then transferred French barrels without prior clarification, where fermentation by indigenous yeast took place on full solids. The wine was settled and matured in older, large-volume barrels on gross lees prior to blending and bottling.

Tasting Notes: Made in a complex, Alsatian style, this wine exhibits an attractive blend of delicate pear, blossom and citrus aromas that are complimented by honey, almond and funky toast on the palate. The wine is well balanced, showing depth of flavour and good palate weight with a silky texture. Drinks well now or will develop greater complexity over the next 2- 3 years.

Review: "Medium copper colour, very gris. The bouquet is fragrant and lifted with lots of spice and talcum powder, and some nutty barrel-derived complexity. The wine is light and fresh in the mouth, zesty with good acidity and fruit intensity, lively and firm, dry and savoury but also has plenty of fruit. The finish and aftertaste are clean and refreshing, balanced and long. Excellent wine." **95 points, Huon Hooke**

Vintage:	2016
Other vintages:	2001, 04, 06, 2008 - 2016
Grape variety:	Pinot Gris
Bottled:	August 2016
Alcohol:	13.5%
Cellar potential:	2-3 Years
Cellar door prices:	\$32