



LETHBRIDGE

## The story of the wine...



### 2009 Hugo George Sangiovese Merlot

**Winemaking Description:** The fruit for the 2009 Lethbridge Hugo George was sourced from the Estate biodynamic vineyard. We believe the quality of this fruit to be the best we have produced from this block, and surpassing the fruit selected for the 2006 Hugo George.

Pre-fermentation maceration at ambient temperature ensued for approximately 10 days until wild yeast ferment started. Fermentation was carried out in small 700L open vats, with pigéage and pump over 2-3 times/day, temperature peaked at 33°C. Fermentation was followed by 14-21 days post-fermentation maceration on skins. Pressing was straight to barrel (70% new French oak). Wine in barrel went through natural MLF, which finished in November 2009. Wines were racked twice throughout maturation period without pumping and then bottled without filtration in July 2010.

**Tasting Notes:** An elegant yet powerful wine. Concentrated aromas of earth, leather, dark fruits are complemented by firm but fine-grained tannins, with excellent carry of flavours onto the palate. Great fruit density and line of acidity help to give this wine excellent cellaring potential. Cellar 5 - 10 years.

Vintage:	2009
Other vintages:	2008
Grape variety:	Sangiovese, Merlot, Cabernet Franc
Vineyards:	Lethbridge
Bottled:	July 2010
Alcohol:	14%
Cellar potential:	5 - 10 Years
Cellar door prices:	\$75