



LETHBRIDGE



The story of the wine...

2010 Allegra Chardonnay

Winemaking Description: 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.

Tasting Notes: This wine is intense, revealing layer after layer of nuance. Citrus blossom, hazelnut, anise, apricot, gun flint and mineral flavours mingle with the firm structure and creamy texture. The wine is rock solid at the core, flawlessly focused and extremely long, with great acids and grip on a very minerally finish.

Vintage:	2010
Other vintages:	2004 - 09
Grape variety:	Chardonnay
Vineyards:	Rebenberg
Bottled:	June 2011
Alcohol:	13.5%
Cellar potential:	5 - 10 Years
Cellar door prices:	\$75
