



LETHBRIDGE

The story of the wine...



2012 Hugo George Sangiovese Merlot

Winemaking Description: The fruit for the 2012 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 2013.

Tasting Notes:

Vintage:	2012
Other vintages:	2008 - 11
Grape variety:	Sangiovese, Merlot, Cabernet Franc
Vineyards:	Lethbridge
Bottled:	July 2013
Alcohol:	14%
Cellar potential:	5 - 10 Years
Cellar door prices:	\$75