



LETHBRIDGE

# The story of the wine...



## 2013 Allegra Chardonnay

**Winemaking Description:** The 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

**Reviews:** Great to see a wine that delivers such a robust amount of flavor and perfume, without losing structure and drinkability. It's a have your cake and eat it wine!

Strange thing to say, but close your eyes, and you could almost imagine a Pinot Noir. There's a good deal of high quality oak laying down sweet spiced biscuits and perfume over white cherries and plum, nectarine, and aniseed too. Medium weight, with juicy ruby red grapefruit acidity and flavour, distinctly flinty and delightful texture, offering a heady mix of restraint and power. Finish is long, spicy and crisply mouth-watering. Great Chardonnay, and I suspect, there's more to come. **95+ points, Gary Walsh, The Wine Front**

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| Vintage:            | 2013         |
| Other vintages:     | 2004 - 2012  |
| Grape variety:      | Chardonnay   |
| Vineyards:          | Rebenberg    |
| Bottled:            | June 2014    |
| Alcohol:            | 13.5%        |
| Cellar potential:   | 5 - 10 Years |
| Cellar door prices: | \$85         |