



The story of the wine... LETHBRIDGE

2013 Indra Shiraz

Winemaking Description: Following in the tradition, the Indra Block delivers another wine of exceptional quality. Made from very low yields in 100% new French oak with minimal intervention.

The Story: To stalk or not to stalk that is the question? Whole bunch fermentation in red winemaking. It's a hot topic. As in many winemaking trends the arguments move like a pendulum driven by a mix of technology and fashion.

At Lethbridge our decision to destem or to use whole bunch is largely vineyard driven with some terroirs consistently producing wines of greater interest, complexity and textural smoothness or silkiness that is rarely seen without the use of stems. The 'Indra' block at the Lethbridge vineyard is one such site.

The Reviews: "A lengthy apology on the label for the use of varying amounts of whole bunches paves the way for the disclosure of 80% in this shiraz. It is more elegant than the '14 wines, albeit with the particular savoury/stemmy nuances of whole bunches, something that will polarise opinions on the mouthwatering impact of the inclusion." 95 points, James Halliday

"Firm and tight with tangy fruit slicing through. Quite a deal of glossy, cedary, fresh wood too. The commanding side of cool climate shiraz. Roasted nuts, twists of herbs, dry liquorice and deep black cherry. Broody at the moment. Fully robed. It needs more than a decant; it needs a few years." 94 points, Campbell Mattinson, The Wine Front



Vintage:	2013
Other vintages:	2005 - 2012
Grape variety:	98% Shiraz, 2% Viognier
Vineyards:	Lethbridge
Bottled:	March 2014
Alcohol:	14.5%
Cellar potential:	10 + Years
Cellar door prices:	\$85