



LETHBRIDGE

The story of the wine...



2013 Mietta Pinot Noir

Winemaking Description: An unusual presentation of the MV6 clone in the Estate vineyard produces fruit of great density of flavour, and very low yield (0.5 tonnes/acre). This wine was fermented with 100% whole bunch inclusion and had pre-fermentation maceration for 7-10 days. Wild yeast fermentation in small open vats proceeded with daily *pigéage*. Pressing was straight to barrel (100% new French oak) to allow for gross lees contact and natural MLF.

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. Moving from the extremes of 100% destemming to 100% whole bunch and all points in-between being fashionable.

Vintage:	2013
Other vintages:	2005 - 2012
Grape variety:	Pinot Noir
Vineyards:	Lethbridge
Bottled:	June 2014
Alcohol:	13.5%
Cellar potential:	5 - 10 Years
Cellar door prices:	\$85