



LETHBRIDGE

The story of the wine...



2013 Lethbridge Sangiovese

The Fruit: To make serious Sangiovese first of all you have to have a good clone. At least thirty Sangiovese clones exist, of which Brunello is one of the most highly regarded. In 1999 we were able to obtain the first Sangiovese Brunello clone released from the Chalmers collection. The next most important thing is to get the cropping levels right. Sangiovese is prone to overproduction leading to tart and insipid wine, which many of us have unfortunately tasted. Through shoot and bunch thinning we limit our yield to just over 0.5 tonnes per acre.

Tasting Notes: This yield enables the vine to achieve ripe firm tannins and intense flavour and allows us to make an interesting, savoury wine with typical Sangiovese flavours of sour cherry, black chocolate, mulberry and spice.

Review: "It has complexity well and truly covered. It arouses your curiosity from the first smell. Herbs, chocolate, leather and game-like characters come right at you. The palate reflects the nose, adding notes of dark cherry and chicory, all set in a dry/drying context. It's captivating. It's serious. It's drinking well now but it's on a journey." **92 points, Campbell Mattinson, The Wine**

Vintage:	2013
Other vintages:	2007
Grape variety:	Sangiovese
Vineyards:	Lethbridge
Bottled:	February 2014
Alcohol:	13.5%
Cellar potential:	2 - 5 Years
Cellar door prices:	\$ 45