



LETHBRIDGE

The story of the wine...



2015 Aglianico

Story of the Wine: Aglianico (pronounced 'ahl-YAH-nee-koe') is a black grape grown in Southern Italy in the regions of Basilicata and Campania. The vine was brought to the South of Italy by the Greek invaders around the 7th century B.C.

Why would Lethbridge make Aglianico?

Together with Pinot Noir & Nebbiolo, Aglianico is a grape variety that caught my imagination from early in my life as a winemaker. I was intrigued that good examples of wines made from these three varieties, could play with the juxtaposition of power and finesse. They should all possess a firm tannic backbone; aromas that are more about earth than fruit; and most importantly, 'something' that is mysterious and alluring.

Review: "The style is good. It's sinewy but not too lean; it has flavour but it's as much (or more) about structure and shape - effect - as it is about body. It tastes of chicory and earth, sweet-sour plums and dried, tonic-like herbs. There's some fennel here too; some orange rind. It's enchanting. Captivating almost. Different in a good way." **92 points, Campbell Mattinson, The Wine Front**

Vintage:	2015
Other vintages:	None
Grape variety:	Aglianico
Vineyards:	Chalmers, Heathcote
Bottled:	January 2016
Alcohol:	13.5%
Cellar potential:	3+ Years
Cellar door prices:	\$45