



LETHBRIDGE

The story of the wine...



2016 Ménage a Noir Pinot Noir

Winemaking Description: The fruit was hand-picked from vines yielding 1.5-2.0 tonne/acre and 100% destemmed. Wild yeast fermentation took place in a mixture of small 500L open vats with pigeages and 3000L wooden fermenter with daily pump-over. The wine was pressed straight to barrel (10% new French oak, 90% 1-2 year old French oak) for natural malolactic fermentation.

Tasting Notes: Dark cherry, Satsuma plum and berry aromas with some funky, earthy spice, and forest-floor traces. Vibrant, berry flavours, crunchy tannins and elegant mouthfeel with a lingering fresh finish.

Review: "Not your average "entry" pinot noir.

Personality aplenty. It's a crunchy, sinewy pinot noir - indeed it's the kind of wine that makes you want to roll out the cliché "high tensile". It feels as though all the various components have been pulled tight. It tastes of cranberry, mineral, assorted foresty berries, dry spice and campfire, the finish then both warm and dry. It's a wine that keeps you on edge."

90 points, Campbell Mattinson, The Wine Front

Vintage:	2016
Other vintages:	2004 - 2015
Grape variety:	Pinot Noir
Bottled:	December 2016
Alcohol:	14.0%
Cellar potential:	3-4 Years
Cellar door prices:	\$32