



LETHBRIDGE

## The story of the wine...



### 2016 Lethbridge 'The Elixir'

**Winemaking Description:** The Riesling and Gewürztraminer for this delectable wine were sourced from a high altitude vineyard in the Victorian Alps.

The grapes were picked and pressed and the resulting juice was then frozen solid. This frozen mass was allowed to slowly thaw liberating a thick sugary liquor. We were not even sure it would ferment because of the high levels of natural sugar.

This liquor was transferred to barrels where fortunately it began a natural slow fermentation that continued for 8 months. The final wine has a delectable 150 g/L residual sugar with 11.5 % alcohol.

This is a gorgeous sweet complex wine, one that we really enjoyed making.

I hope you enjoy it as much as we do.

Ray

Vintage:	2016
Other vintages:	2014
Grape variety:	Riesling and Gewürztraminer
Bottled:	June 2017
Alcohol:	11.5%
Cellar potential:	5+ Years
Cellar door prices:	\$35