



LETHBRIDGE

## The story of the wine...



### 2017 Lethbridge Chardonnay

**Winemaking Description:** The fruit for this wine comes from the Suma Park Vineyard on the Bellarine Peninsula yielding one tonne/acre and a small portion from the Yan Yan Gurt vineyard on the western side of Geelong, a fantastically cold part of the region. The hand-picked fruit was whole bunch pressed into 100% new French oak puncheons for fermentation and MLF by indigenous yeast on full solids. The wine components were then matured in one year old French oak barrels on gross lees for a further 11 months prior to blending and bottling.

**Tasting Notes:** Complex, intense flavours - citrus, hazelnut, and gun flint. Mineral flavours mingle with the firm structure and creamy texture on the palate.

"Ray Nadeson is particularly proud of how late the Chardonnay grapes for this lovely wine were picked: 27 March after an extended growing season south west of Melbourne in Geelong. There is only 12.5% alcohol but no shortage of refined flavour. This is as crisp and refreshing as a Granny Smith apple." **Jancis Robinson**

Vintage:	2017
Other vintages:	2002, 2006, 2008 - 2016
Grape variety:	Chardonnay
Vineyards:	Suma Park & Yan Yan Gurt
Bottled:	January 2018
Alcohol:	12.5
Cellar potential:	7+ Years
Cellar door prices:	\$45