



750 ml Lethbridge Pinot Gris

In hand it first from us back in 2022, Root for a fundig the next big thing Aparently there as no ne hat fars than Resting inness in Australia and the a new hart firs wines in Australia than in Fond to new hart firs wines in Australia than in Fond to new hart firs wines in Australia than in Fond to new hart firs wines in Australia than in the intervent for your to the source of the intervention yielding less than 2 towne/over. In yield and natural yeast forments ensure an intervent passover for yourself! Roy

The story of the wine ...

2022 Lethbridge Pinot Gris

Winemaking Description: This wine is made from handpicked Pinot Gris fruit. After being left on skins for between 6-8 hours, the fruit was then whole bunch pressed with careful oxidative juice handling. Juice was then transferred to a mixture of stainless steel tanks and 12001t & 25001t French foudre without prior clarification, where fermentation by indigenous yeast took place on full solids. The wine was settled and matured in our foudre on gross lees prior to blending and bottling.

Tasting Notes: Made in a complex, Alsatian style, this wine exhibits an attractive blend of delicate pear, orange blossom and citrus aromas of almond and funky toasty characters on the palate. The wine is well balanced, showing depth of flavour and phenolic texture that lends it to the dinner table. Drinks well now or will develop honey notes over the next 2- 3 years.

Vintage:	2022
Grape variety:	Pinot Gris
Bottled:	July 2022
Alcohol:	13.0%
Cellar potential:	2-3 Years
Cellar door prices:	\$42

74 Burrows Road, Lethbridge, Vic 3332 WWW. lethbridgewines.com telephone: +61 352817279 enail: ray@lethbridgewines.com