



LETHBRIDGE

2010 Lethbridge Shiraz

Vintage: 2010

Other vintages: 2000 - 2009

Grape variety: 100% Shiraz

Vineyard: Mount Duneed, Geelong

Bottled: Feb 2011

Alcohol: 14% alc/vol.

Cellar potential: 3 - 8 years

Cellar Door Price: \$38.00/bottle

Winemaking Notes: The fruit for the 2010 Lethbridge Shiraz was sourced from over 35 year old vines at Mount Duneed (one of the first vineyards to be planted as the region re-emerged in the late 1960's and early 1970's). The fruit was hand-picked at 13.0-13.7 Bé and pH 3.35-3.45 from vines yielding no more than 1.25 tonnes/acre. Fruit was 80% destemmed on the day it was picked. Pre-fermentation maceration ensued for approximately 10 days until indigenous yeast fermentation started. Fermentation in small 1000L open vats proceeded for 7 days with *pigéage* two times per day; temperature peaked at 30°C. Pressing was straight to barrel (30% new French oak). Wine in barrel went through natural MLF, which finished in November 2010. Wines were racked twice in the first year of maturation. After 11 months maturation the barrels were blended and the wine bottled without filtration in Feb 2011.

Tasting Notes: Very deep garnet colour. Rich quality cool climate fruit with black cherry, blood plum, blackberry and spice characters. The palate has great balance across the palate before an elegant long finish.