



LETHBRIDGE

The story of the wine...



2010 Mietta Pinot Noir

Winemaking Description: An unusual presentation of the MV6 clone in the Estate vineyard produces fruit of great density of flavour, and very low yield (0.5 tonnes/acre). This wine was fermented with 100% whole bunch inclusion and had pre-fermentation maceration for 7-10 days. Wild yeast fermentation in small open vats proceeded with daily *pigéage*. Pressing was straight to barrel (100% new French oak) to allow for gross lees contact and natural MLF.

Tasting Notes:

"From the best block of the estate vineyard. Very good colour; a delicious pinot that fills the senses with perfumed fruit from the first whiff through to the finish and aftertaste; purity, elegance and length are the foundations, generous satsuma plum fruit with just the right amount of savoury tannin support. 96 points"

James Halliday - Published on 26 Jul 2014

Vintage:	2010
Other vintages:	2005 - 09
Grape variety:	Pinot Noir
Vineyards:	Lethbridge
Bottled:	June 2010
Alcohol:	13.5%
Cellar potential:	5 - 10 Years
Cellar door prices:	\$85