



LETHBRIDGE

2010 Lethbridge Pinot Noir



Other vintages: 1999, 2000 - 2006, 2008, 2009

Grape variety: 100% Pinot Noir

Vineyard: Lethbridge Wines Estate

Bottled: Feb 2011

Alcohol: 14.0% alc/vol.

Titrateable acidity: 5.5 g/L

pH: 3.65

Cellar potential: 3 - 8 years

Cellar Door Price: \$38/bottle

Winemaking Notes: The fruit for the 2010 Lethbridge Pinot Noir is sourced from the Estate. The vines are a mixture of clones including MV6, 114, 115 and 777 from several blocks. All blocks are picked and fermented separately and the final blend assembled just prior to bottling. The 2010 Pinot Noir was picked at 13.5 Bé and pH 3.35-3.45 from vines yielding 1.0 tonne /acre. Picking was done by hand during the last week of March. Fruit was crushed and destemmed with the exception of 30% which was included as whole bunches. Pre-fermentation maceration ensued for approximately 7-10 days until indigenous yeast fermentation started. Fermentation in small 1000L open vats proceeded for 7 days with pigéage 3 times/day; temperature peaked at 33°C. Fermentation was followed by up to 7 days post-fermentation maceration. Pressing was straight to barrel (35% new French oak) to allow for gross lees contact. Barrels went through natural MLF, which finished in October 2010. Wines were racked twice throughout the maturation period and then bottled unfiltered in February 2011.

Tasting Notes: This wine displays an intense bouquet of cherry and spice, which leads into a dark cherry, sweet earthy palate with hints of clove. The wine has excellent palate weight, a silky mouthfeel and fine integrated tannins. A wine with definite 'old world' parallels. It will improve with age but is enjoyable now.