



LETHBRIDGE

The story of the wine...



2011 Lethbridge Pinot Noir

Winemaking Description: The fruit for this wine was 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 fruit was picked at 13 Bé and pH 3.30-3.40 from vines yielding 1.5 tonne/acre. Picking was done by hand during the first week of April. Fruit was crushed and destemmed with the exception of 10% which was included as whole bunches. Pre-fermentation maceration ensued for approximately 7-10 days until indigenous yeast fermentation started. Fermentation in small 500L open vats proceeded for 7 days with pigéage 2 times/day; temperature peaked at 31°C. Fermentation was followed by up to 5 days post-fermentation maceration. Pressing was straight to barrel (30% new French oak) to allow for gross lees contact. Barrels went through natural MLF, which finished in November 2011. Wines were racked twice throughout the maturation period and then bottled unfiltered in February 2012.

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

Vintage:	2011
Other vintages:	1999-2010
Grape variety:	Pinot Noir
Vineyards:	Suma Park
Bottled:	February 2012
Alcohol:	13.5%
Cellar potential:	3-8 Years
Cellar door prices:	\$42