



LETHBRIDGE

The story of the wine...



2011 Lethbridge Shiraz

Winemaking Description: The fruit for the 2011 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 1.0 tonne/acre. Fruit was 100% 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 (25% new French oak). Wine in barrel went through natural MLF, which finished in November 2011. 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 2012.

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

Vintage:	2011
Other vintages:	2000 - 2010
Grape variety:	Shiraz
Vineyards:	Mount Duneed, Geelong
Bottled:	February 2012
Alcohol:	13.5%
Cellar potential:	3 - 8 Years
Cellar door prices:	\$40