



LETHBRIDGE

The story of the wine...



2012 Lethbridge Pinot Noir

Winemaking Description: The fruit for the 2012 Lethbridge Pinot Noir is sourced from the Suma Park Estate vines yielding 1.5 tonne/acre. Picking was done by hand during the first 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 500L open vats proceeded for 7 days with pigéage 2 times/day; temperature peaked at 32°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 2012. Wines were racked twice throughout the maturation period and then bottled unfiltered in February 2013.

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 mouthfeel and very fine integrated tannins. A wine with definite 'old world' parallels. It will improve with age but is enjoyable now.

Vintage:	2012
Other vintages:	1999-2011
Grape variety:	Pinot Noir
Vineyards:	Suma Park
Bottled:	February 2013
Alcohol:	12.5%
Cellar potential:	3+ Years
Cellar door prices:	\$42