



LETHBRIDGE

## The story of the wine...



### 2012 Ooh la la Chardonnay

**Winemaking Description:** The fruit was hand-picked from vines yielding 1.5-2.0 tonne/acre and whole bunch pressed. The juice then underwent wild yeast fermentation in French oak barrels. The wine was matured on lees in barrel (10% new French oak, 90% older French oak) for 10 months after natural malolactic fermentation.

**Tasting Notes:** A beautifully clean, pure nose of ripe melon, lemon zest, white peach, lychee and honeycomb, with traces of baked apple and shortbread. Lovely freshness in the mouth and excellent cleansing acidity with notes of pear, apple and lime with a beautiful soft, creamy finish.

Vintage:	2012
Other vintages:	2009 - 10
Grape variety:	Chardonnay
Vineyards:	Lethbridge
Bottled:	January 2013
Alcohol:	13%
Cellar potential:	3 - 4 Years
Cellar door prices:	\$30