



LETHBRIDGE

The story of the wine...



2013 Lethbridge Pinot Noir

Winemaking Description: The fruit for the 2013 Lethbridge Pinot Noir was picked by hand during the second week of March, yielding 1.5 tonnes/acre. Fruit was destemmed with the exception of 30% which was included as whole bunches. Pre-fermentation cold soak maceration ensued for approximately 7-10 days until indigenous yeast fermentation started. Fermentation in small 500L open vats proceeded for 7 days with pigéage daily; 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 2013. Wines were racked once throughout the maturation period and then bottled in February 2014.

Vintage:	2013
Other vintages:	1999-2012
Grape variety:	Pinot Noir
Vineyards:	Sweetland
Bottled:	Feb 2014
Alcohol:	14%
Cellar potential:	3+ Years
Cellar door prices:	\$45