



LETHBRIDGE

The story of the wine...

2013 Lethbridge Shiraz

Winemaking Description: The fruit for the 2013 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 3.45-3.55 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 8 days until indigenous yeast fermentation started. Fermentation in small 500L open vats proceeded for 7 days with *pigéage* daily; 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 2013. Wines were racked once in the first year of maturation. After 11 months maturation the barrels were blended and the wine bottled without filtration in February 2013.

Review: "Destemmed and cool-macerated, 8 days before wild yeast fermentation in small open fermenters, then French oak (25% new) for 11 months. Vivid colour; a potent, unequivocally full-bodied shiraz, reflecting its place (in Geelong) and its maker to equal degrees; there is an abundance of black fruits, licorice and bramble, welded together by powerful tannins. Made for the child born today who will live for 150 years."
95 points, James Halliday



Vintage:	2013
Other vintages:	2000 - 2011
Grape variety:	Shiraz
Vineyards:	Mt Duneed
Bottled:	February 2014
Alcohol:	13.5%
Cellar potential:	4 + Years
Cellar door prices:	\$45