



LETHBRIDGE

The story of the wine...



2014 Negroamaro

Winemaking Description: The handpicked fruit was fully destemmed before being cold soaked for 5 days. Wild fermentation took place over 9 days with gentle plunging each day. The wine had post-ferment maceration for 5 days before being pressed to old French puncheons

Tasting Notes: Complex aromas including plums, spice and dark cherries lead to a palate of dark chocolate and licorice with soft tannins and good acid length.

Vintage:	2014
Other vintages:	None
Grape variety:	Negroamaro
Vineyards:	Chalmers, Heathcote
Bottled:	January 2015
Alcohol:	13.5%
Cellar potential:	3+ Years
Cellar door prices:	\$45