



LETHBRIDGE

The story of the wine...



2014 Lethbridge Pinot Meunier

Winemaking Description: The fruit for the 2014 Lethbridge Pinot Meunier was picked by hand during the second week of March. Fruit was 100% destemmed before pre-fermentation cold soak maceration ensued for approximately one week 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 French oak barrels to allow for gross lees contact. Barrels went through natural MLF, which finished in November 2014. Wines were racked once throughout the maturation period and then bottled in January 2015.

Vintage:	2014
Other vintages:	None
Grape variety:	Pinot Meunier
Vineyards:	Anthony Taylor
Bottled:	Jan 2015
Alcohol:	13.5%
Cellar potential:	3+ Years
Cellar door prices:	\$45