



LETHBRIDGE

The story of the wine...



2017 Lethbridge Pinot Gris

Winemaking Description: This wine is made from handpicked Pinot Gris fruit. After being left on skins for between 6-8 hours, the fruit was then whole bunch pressed with careful oxidative juice handling. Juice was then transferred to a mixture of stainless steel tanks and 1200lt & 2500lt French foudre without prior clarification, where fermentation by indigenous yeast took place on full solids. The wine was settled and matured in our foudre on gross lees prior to blending and bottling.

Tasting Notes: Made in a complex, Alsatian style, this wine exhibits an attractive blend of delicate pear, blossom and citrus aromas that are complimented by honey, almond and funky toasty characters on the palate. The wine is well balanced, showing depth of flavour and good palate weight with a silky texture. Drinks well now or will develop greater complexity over the next 2- 3 years.

Vintage:	2017
Other vintages:	2001, 04, 06, 2008 - 2016
Grape variety:	Pinot Gris
Bottled:	June 2017
Alcohol:	12.5%
Cellar potential:	2-3 Years
Cellar door prices:	\$32