



LETHBRIDGE

The story of the wine...



2010 Lethbridge Chardonnay

Winemaking Description: This wine was made from fruit from the Suma Park Vineyard on the Bellarine Peninsular yielding one tonne/acre. The hand-picked fruit was whole bunch pressed into 100% new French oak puncheons for fermentation and MLF by indigenous yeast on full solids. The wine components were then left in barrel on gross lees for a further 11 months prior to blending and bottling.

Tasting Notes: This wine displays complex, intense aromas and flavours of ripe citrus, rich hazelnut, and gun flint over white peach. Mineral flavours mingle with the firm structure and creamy texture on the palate providing a long and complex mouthfeel.

Vintage:	2010
Other vintages:	2002, 2006, 2008 - 09
Grape variety:	Chardonnay
Vineyards:	Suma Park
Bottled:	February 2011
Alcohol:	13%
Cellar potential:	5 - 8 Years
Cellar door prices:	\$40