



The story of the wine ...

2014 Serendipity Great Western Shiraz

Winemaking Description: This is the first offering of a Shiraz from Great Western by Lethbridge. The region has a well deserved reputation for ripe, dense fruit, that avoids being overblown or jammy and our aim was to create a quintessentially Australian wine with a level of "old world" savouriness. The wine is made in a natural and gentle way, wild yeast fermentation, large oak maturation and low levels of sulphur dioxide.

Tasting Notes: Perhaps the key to this wine is the purity of fruit. My view is that the joyful expression of fruit with little extraneous artifacts is its defining thread. The Serendipity is balanced by the structure and spice of integrated French oak. This wine is effortlessly delicious.

"From Doug Smith's Hyde Park vineyard. A concentrated and powerful wine, very much in the Lethbridge style, oozing ripe blackberry fruits from every pore; savoury tannins and French oak complete the picture of a full-bodied balanced and long-lived wine."

95 points, James Halliday

"Expressive. Alive. Ripped with spice and herb notes. So savoury you could carve it. Peppers, cloves, dried spices, scorched gum leaves, reduction. Backed by cherry/plum/raspberry notes and roasted with nuts and bitter chocolate. But that smoky savouriness is the key feature. I love it. I think it's a steal. But stylewise it's so in your face, it won't be for everyone."

94 points, Campbell Mattinson

Vintage:	2014
Other vintages:	None
Grape variety:	Shiraz
Bottled:	February 2015
Alcohol:	14.5%
Cellar potential:	5-10 Years
Cellar door prices:	\$45