



LETHBRIDGE

## The story of the wine...



### 2015 Aglianico

**Story of the Wine:** Aglianico (pronounced 'ahl-YAH-nee-koe') is a black grape grown in Southern Italy. The vine was brought to the South of Italy by the Greek invaders around the 7<sup>th</sup> century B.C.

Why would Lethbridge make Aglianico?

Together with Pinot Noir & Nebbiolo, Aglianico is a grape variety that caught my imagination from early in my life as a winemaker. I was intrigued that good examples of wines made from these three varieties, could play with the juxtaposition of power and finesse. They should all possess a firm tannic backbone; aromas that are more about earth than fruit; and most importantly, 'something' that is mysterious and alluring.

**Review:** "The style is good. It's sinewy but not too lean; it has flavour but it's as much (or more) about structure and shape - effect - as it is about body. It tastes of chicory and earth, sweet-sour plums and dried, tonic-like herbs. There's some fennel here too; some orange rind. It's enchanting. Captivating almost. Different in a good way." **92 points, Campbell Mattinson, The Wine Front**

Vintage:	2015
Other vintages:	None
Grape variety:	Aglianico
Vineyards:	Chalmers, Heathcote
Bottled:	January 2016
Alcohol:	13.5%
Cellar potential:	3+ Years
Cellar door prices:	\$45