



LETHBRIDGE

The story of the wine...

2015 Hugo George Sangiovese Merlot Cabernet Franc

The Story: A Super Tuscan wine come from Tuscany on the central West coast of Italy but after that there are no rules. The wines are blends of native varieties like Sangiovese but can include alien grapes such as Cabernet Sauvignon, Merlot or Cabernet Franc. What excites us is not only the complexity of these wines but the philosophy of the innovative winemakers who went out on a limb to make exceptional wine rather than follow the traditional restrictive recipe laid down by Italian Wine Law.

Maree and I also like to think of ourselves as innovators and experimenters. So, when the Brunello clone of Sangiovese we planted in 2002 reached maturity naturally we looked to the work of others, conducted our own experiments and blends and arrived at Hugo George. This is our version of the Super Tuscan, 70% Sangiovese, 25 % Merlot and 5 % Cabernet Franc.

Ray

Winemaking Description: The fruit for the 2015 Lethbridge Hugo George was sourced from the Lethbridge Home vineyard. We believe the quality of this fruit to be the best we have produced from this block, and surpassing the fruit selected for the 2006 Hugo George.

Pre-fermentation maceration at ambient temperature ensued for approximately 10 days until wild yeast ferment started. Fermentation was carried out in small 700L open vats, with pigéage and pump over 2-3 times/day, temperature peaked at 33°C. Fermentation was followed by 14-21 days post-fermentation maceration on skins. Pressing was straight to barrel (70% new French oak). Wine in barrel went through natural MLF.

Only 540 bottles produced

Vintage:	2015
Other vintages:	2005, 2006, 2008 - 2012
Grape variety:	Sangiovese, Merlot, Cabernet Franc
Vineyards:	Lethbridge
Bottled:	September 2016
Alcohol:	13.5%
Cellar potential:	5 - 10 Years
Cellar door prices:	\$85

