



LETHBRIDGE

# The story of the wine...

## 2017 Allegra Chardonnay



### The Story:

As our 21st Anniversary in wine passed this year I have had many reasons to reflect on the wines we have made. I have been very satisfied by the way many of them have aged and still retain a real sense of place and time. This has led me to think about what it was about these wines that allowed them to age so graciously.

Determining ageability of a wine is not an exact science. That being said there are three traits that are important to a wine's longevity. These are acidity, tannin structure and fruit density. This Allegra has incredible acidity with a pH 3.15 (after 100% MLF). It was elevated in 100% new oak allowing the oak tannins to frame this wine. Finally it comes from a vineyard that is 47 years old and only produces 12Hl/Ha giving incredible fruit density. I think a wine to enjoy for quite some time.

**The Taste:** As always, the Allegra is fully barrel fermented and aged for 11 months in new French puncheons. Vibrant stone fruit with hints of citrus dance across the palate with support from some toast and spice from the oak. Allegra is concentrated and finessed, a wine that is both immediately appealing but will benefit from bottle age.

### The Review:

**97 points, James Halliday**

"50/50% P58/Dijon chardonnay clones, the vines planted in '81; hand-picked, whole-bunch pressed, wild-fermented, matured in new French oak. Exceedingly powerful and complex. Needs to be chilled on a warm/hot day, but is quite something."

Vintage:	2017
Other vintages:	2004-2005, 2007-2016
Grape variety:	Chardonnay
Vineyards:	Rebenberg, Mount Duneed
Vineyard Planted:	1981
Cases Made:	180 dozen
Bottled:	March 2018
Alcohol:	14.5%
Cellar potential:	10+ Years
Cellar door prices:	\$90