



LETHBRIDGE

The story of the wine...



2017 Primarone a vini da meditazione

The Story:

Yet again we can't help ourselves but to try something new.

Imagine taking your last precious crop of Lethbridge Primitivo/Zinfandel, and deliberately reducing it by half. This is what we decided to do when we took 800 kg of pristine bunches of Primitivo, spread them thinly on trays and allowed them to dry slowly over 6 weeks. Each day we carefully checked the fruit only allowing the pristine berries to remain. When grapes had lost approximately 50% of water from the juice concentrating all the flavour, sugar and acid, the grapes were fermented, pressed then matured in new oak for 30 months. These are not shy wines - they're impressive, full bodied, and delicious, just waiting for a cold winter's day and rich hearty food. A true "vini da meditazione"; for most of us a little extra contemplation in life wouldn't be a bad thing!

Ray

The Taste:

Rich and intense, this wine is very rich and aromatic. Intense blue fruits, dried herbs and a lick of liquorice.

A wine that demands decanting, it's a true food wine that just demands a group of friends and a large steak.

Vintage:	2017
Grape variety:	Primitivo
Vineyards:	Lethbridge
Vineyard Planted:	1996
Bottles Made:	304
Bottled:	May 2019
Alcohol:	16.5%
Cellar potential:	10+ Years
Cellar door prices:	\$90