



LETHBRIDGE

The story of the wine...

2018 Allegra Chardonnay



The Story:

As our 22nd 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 3.14 (after 100% MLF). It was élevagéed in 100% new oak allowing the oak tannins to frame this wine. Finally, it comes from a vineyard that is 48 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. 2018 shows amazing promise to cellar for decades.

The Review:

95 points, James Halliday

Lethbridge's flagship chardonnay, capable of stopping you in your tracks. With fineness, concentration of fruit and judicious winemaking, this is one of Geelong's best expressions of the grape. Citrus to the fore on the bouquet, with grapefruit, lemon, white nectarine and almond-meal notes. Fine lined throughout with a tantalising theme of bush herbs and lemon thyme. Bright, crystalline freshness to close.

Vintage:	2018
Grape variety:	Chardonnay
Vineyards:	Rebenberg, Mount Duneed
Vineyard Planted:	1981
Cases Made:	200 dozen
Bottled:	March 2019
Alcohol:	13.8%
Cellar potential:	15+ Years
Cellar door prices:	\$110