



LETHBRIDGE



The story of the wine...

2018 Lethbridge Botrytis Riesling TBA

Winemaking Description: The fruit for this TBA Riesling was sourced from Jack and Lois Doven vineyard. In 2011 I made a similar wine and it has taken 7 years for the weather conditions to align to produce this style again. The 2011 wine is one of the finest wines I've made, and I hold onto the last remaining bottles very tightly, so much so that it has become a standing joke with Graham and Maree.

With numbers such as 32Be, pH2.97 and a TA of 13g/L we were not sure it would ever ferment. Somehow it did, finally stopping with 200 g/L residual sugar in the wine, 11.5%alc.

I have enjoyed making it and hope you enjoy drinking it (if I ever bring myself to sell any).

Ray.

Tasting Notes: Powerful aromas of marmalade, spiced apricot and lime rind flow on to the flavour-packed, zingy palate. The slow fermentation and sugar provide a slippery mouthfeel and a lingering finish. This wine will continue to develop and evolve over the next decade or three!

The Review: 99 points, James Halliday

"Trockenbeerenauslese - indeed, one of the best examples of this style I have tasted. Orange-gold; extraordinarily rich and intense, the acidity not searing as so often is the case, just balancing the sublime concentration of dried and sugar-coated fruit."

Vintage:	2018
Other vintages:	2011
Grape variety:	Riesling
Bottled:	August 2019
Alcohol:	11.5%
Cellar potential:	Infinite
Cellar door prices:	\$90

