



LETHBRIDGE

The story of the wine...

2018 Lethbridge Chardonnay



Winemaking Description: The fruit for this wine comes from the Suma Park Vineyard on the Bellarine Peninsula yielding 1.5 tonne/acre and a small portion from the Yan Yan Gurt vineyard on the western side of Geelong, a fantastically cold part of the region. The hand-picked fruit was whole bunch pressed into 100% new French oak puncheons for fermentation and MLF by indigenous yeast on full solids. The wine components were then matured in 35% new French oak puncheons and 65% one-year old French oak barrels on gross lees for a further 11 months prior to blending and bottling.

Tasting Notes: Fresh nectarine, ginger spice and a touch of cream wound together with zesty acidity. This Chardonnay should develop over the next 5-10 years in the cellar, retaining acidity and the fruit flavours developing into grilled nuts and baked nectarines.

Awards & Reviews:

Gold Medal - 95 points, International Cool Climate Wine Show 2019

94 points, Campbell Mattinson, The Wine Front

"It all goes through malo and it sees 35% new oak. If you grow and pick the grapes right then malo is the way to go, as again evidenced here.

What a stunner. Complete chardonnay. Controlled, taut and contained but with richness and spark. Stonefruits, bran, flint, ginger and toast. A whisper of honeysuckle/vanilla. A class."

Vintage:	2018
Other vintages:	2002, 2006, 2008 - 2017
Grape variety:	Chardonnay
Vineyards:	Suma Park & Yan Yan Gurt
Bottled:	January 2019
Alcohol:	13.5
Cellar potential:	7+ Years
Cellar door prices:	\$48