

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



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Condonny styles have been a major talking paint of late engit nany in the wine industry. Should the teaner, we citrus driven styles be revarded over the rich, onery, faller styles? In Australia over the last zoyears a her set dramatic swings. From one style to the other with the tennet to be very hiddle time spent in the middle. Industry we have seen a move back to the sensible outre, then goodness! Perhaps over politicians would here the

It charge here that our wines out thermaph stylatic swing and inclusions from varieties and tenoris characteristic. The wint in this bottle has richness, it retains oblicing and charly of expression as well as unight and

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