



LETHBRIDGE

# The story of the wine...

## 2018 Last Breath! Semillon Sauvignon Blanc by Lethbridge

**Story of the Wine:** The Campbell Family planted a mixture of varieties at Mount Duneed 49 years ago; the Semillon was most reliable in the weather of those times. They always yielded well, showed their distinctive vinous characteristics and was always in great demand. Now gnarled and woody, one thinks "old vines...such intensity!". They have "old bones" but each crop is grown on a new vine supported by the old, this year's roots, shoots, leaves, flowers and fruit are not at all old.

Things have heated-up since then; time and economics have reduced our original plantings to 400 treasured vines and for the last 12 years we entrusted all of crop to Ray. He has named these wines the 'Last Gasp', 'Still Breathing' and 'Continues to Breathe' but 2018 really is our 'Last Breath'. Fortunately, I refer to the vines, progress has determined that housing is more valuable than wine. It seems after nearly 50 years I have outlived my vines.

Ken

**Tasting Note:** This wine shows vibrant lemon grass and fresh herbs on the nose with a touch of toasty oak just mingling in the background. A wine that will be around long after we're gone, enjoy them over the next 7-10 years.



Vintage:	2018
Other vintages:	2013, 2015, 2017
Grape variety:	Semillon & Sauvignon Blanc
Vineyards:	Rebenberg, Mt Duneed
Bottled:	January 2019
Alcohol:	13.5%
Cellar potential:	7+ years
Cellar door prices:	\$35