



The story of the wine ...

2019 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, hazelnut, 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 flavour developing into grilled nuts and baked nectarines.

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