



LETHBRIDGE

The story of the wine...



2021 Lethbridge Chardonnay

Winemaking Description:

Fruit was whole bunch pressed and barrel fermented in 100% new French oak barriques. Matured on lees for 11 months in 40% new oak.

Tasting Notes: Fresh Peaches, quince, vanilla 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 phenolic fruit flavour developing into roast nuts and baked nectarines.

Vintage:	2021
Region:	Geelong
Grape variety:	Chardonnay
Vineyards:	Suma Park
Bottled:	February 2022
Alcohol:	13.5
Cellar potential:	7+ Years
Cellar door prices:	\$55