



LETHBRIDGE

The story of the wine...



2021 Lethbridge Ménége a Noir Pinot Noir

Winemaking Description: Fruit was destemmed and cold soaked on arrival. Wild yeast fermentation took place in a mixture of small 500L open vats with pigeages and 3000L wooden fermenter with daily pump-over. Post fermentation maceration enabled good tannin and colour extraction. The wine was matured in vat for 8 months prior to bottling.

Tasting Notes: Dark cherry, satsuma plums and red berry aromas savory woodland earthiness with crunchy red berries and fine, firm tannins. An elegant mouthfeel with a fresh finish characteristic of Pinot Noir.

Vintage:	2021
Grape variety:	Pinot Noir
Bottled:	November 2021
Alcohol:	13.0%
Cellar potential:	3-4 Years
Cellar door prices:	\$38