



LETHBRIDGE

The story of the wine...



2022 Lethbridge Ménéage 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: Bright, fresh cherries with strawberries and savory notes of liquorish and herbs. Refreshing acidity and rounded tannins makes for a well structured and textured palate.

Vintage:	2022
Grape variety:	Pinot Noir
Bottled:	October 2022
Alcohol:	13.0%
Cellar potential:	3-4 Years
Cellar door prices:	\$38