



LETHBRIDGE

The story of the wine...



2022 Lethbridge Pinot Gris

Winemaking Description: This wine is made from handpicked Pinot Gris fruit. After being left on skins for between 6-8 hours, the fruit was then whole bunch pressed with careful oxidative juice handling. Juice was then transferred to a mixture of stainless steel tanks and 1200lt & 2500lt French foudre without prior clarification, where fermentation by indigenous yeast took place on full solids. The wine was settled and matured in our foudre on gross lees prior to blending and bottling.

Tasting Notes: Made in a complex, Alsatian style, this wine exhibits an attractive blend of delicate pear, orange blossom and citrus aromas of almond and funky toasty characters on the palate. The wine is well balanced, showing depth of flavour and phenolic texture that lends it to the dinner table. Drinks well now or will develop honey notes over the next 2- 3 years.

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| Vintage: | 2022 |
| Grape variety: | Pinot Gris |
| Bottled: | July 2022 |
| Alcohol: | 13.0% |
| Cellar potential: | 2-3 Years |
| Cellar door prices: | \$42 |