



2022 Lethbridge Soperavi

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The story of the wine ...

2022 Lethbridge Saperavi

Once called a "Quintessentially Georgian variety", Saperavi may become a "Quintessential Australian variety" because of its outstanding traits. This grape gives birth to wines with great viscosity, deep colour and splendid **Winemaking Description:** The 2022 vintage gave us the possibility to explore this ancient Georgian variety here at Lethbridge, and we have to admit we were fully equipped with everything Saperavi needs; hardworking hands, open hearts and terracotta vessels, of course!

Fruit for this wine was gently picked by hand, crushed by feet and placed in our famous amphorae for fermentation. The wine was matured in the same amphorae with a moderate amount of Saperavi grape skins as old Georgian tradition prescribes.

Tasting Notes: A unique wine from a unique variety. The nose shows good concentration of blue and red wild berries, black forest cake, chocolate, and meaty charcuterie; think cured wild boar and salami.

The palate is generous and mouth filling with violet and dried potpourri floral notes, tomato leaf, earthy forest floor, wild berries, and mushrooms. It finishes vibrant and fresh with fabulous length.

Vintage:	2022
Grape variety:	Saperavi
Bottled:	December 2022
Alcohol:	14.8%
Cellar potential:	1000 years
Cellar door prices:	\$58