



LETHBRIDGE



The story of the wine...

N.V Lethbridge 'The Elixir'

Winemaking Description: Aromatic varieties for this delectable wine were sourced from cool climate vineyards in Victoria.

The grapes were picked and pressed and the resulting juice was then frozen solid. This frozen mass was allowed to slowly thaw liberating a thick sugary liquor. We were not even sure it would ferment because of the high levels of natural sugar.

This liquor was transferred to barrels where fortunately it began a natural slow fermentation that continued for 8 months. The final wine has a delectable 150 g/L residual sugar with 11.5 % alcohol.

This is a gorgeous sweet complex wine, one that we really enjoyed making.

I hope you enjoy it as much as we do.

Ray

Vintage:	N.V from 2017 & 2018
Other vintages:	2014 & 2016
Grape variety:	Gewürztraminer, Pinot Gris, Riesling
Bottled:	August 2019
Alcohol:	11.5%
Cellar potential:	5+ Years
Cellar door prices:	\$38