



LETHBRIDGE

Winter Newsletter 2005

2005 Vintage Report



This year was again a big vintage for us. We processed a little more than 100 tonnes of fruit, with just over half being for Lethbridge Wines and the rest for

contract winemaking. The new destemmer, tipping forklift and concrete pad out the back really helped things to run smoothly.

The vintage was quite early this year and bizarrely compressed. We started sparkling wine base production early March and pressed the final batch of cabernet on 30th May. This compares with last year in which we pressed our last batch well into July.

The fruit quality across the board was very good. This year we had intended to make wine with fruit at lower sugar levels to try and increase the elegance of the wines. However, the ripening period was most unusual in that the grapes accumulated high sugar very early, while flavour development and disappearance of green characters took a bit longer. Fortunately for us we had spent a good deal of time controlling our yields in the vineyard (average yield 1 tonne/acre) and so we did see full ripening at reasonable sugar levels. Higher yielding vineyards saw sugar levels around 15 Beame yet the fruit still displayed some green characters.

We are very happy with all of the wines we have made this vintage. This year we made a straight barrel fermented Sauvignon Blanc instead of the usual Semillon Sauvignon Blanc blend. The 2005 Pinot Noir is looking great and we think it will be the first vintage good enough to enable us to release it under the Daughters Reserve Series as Lethbridge Mietta Pinot Noir, but of course that will not be until 2007. The shiraz from our own vineyard is once again looking fantastic and will almost certainly be destined for the reserve Indra Shiraz, but again patience is required as release of this wine is not until 2007. The other exciting feature of this vintage is that we produced enough Sangiovese to produce a couple of barrels which we will release as a straight varietal in 2006.

If anyone is interested in having a look at some of these unfinished wines then you are most welcome. If you want to schedule a visit, Ray would be happy to take you on a personalized barrel tasting.

Friends Pick

Thank you to all of you who participated in our annual 'friends pick' where this year we picked Pinot Noir. Despite the appalling weather, particularly early in the morning, we still had about 80 people and it turned out to be a great day. The theme of the day was pinot noir and so after a long morning stint picking Pinot Noir everyone sat down to a delicious spit roast lunch which was enjoyed with Pinot Noir from every vintage we have produced, as well as some other wines such as Rose and Vin Gris which are made with Pinot Noir fruit. For those who were up to it, a little more picking was done in the afternoon and then, following tradition, the kids got in the vats and began the first piage. A great day was had by all and we hope to see you, plus some new faces, next year.

People

Despite all our efforts Indra, Allegra and Mietta (age 6, 3 and 1) are still not pulling their weight in the vineyard and winery. To fill this gap we have been lucky to find Tom Mullins, who is now working full time for us in the vineyard and winery. Tom has worked at a number of vineyards in the region and is currently studying for a Diploma in Viticulture at Melbourne University, Dookie Campus. Tom and his wife Cherry sometimes fill in for us at Cellar Door and so you may meet them if you come for a visit.

Although we are sure that Allegra will become an MW (master of wine), it will be a few years before we can confidently rely on her palate. In the meantime we have been lucky to have Doug Neale become involved in Lethbridge Wines. Doug imports Bousset barrels into Australia, but his interest in the industry extends well beyond that. He has been involved in 15 vintages at Giaconda and more recently at Castagna, Chestnut Hill and Bannockburn. He has been very valuable in helping us to make blending decisions, such as which barrels to incorporate into the reserve wines, the Lethbridge series or to declassify. Geoff Hubbard, whose viticultural expertise was critical to us getting such good fruit in 2005, is still with us part time as is Andrew Warnock. Fortunately for us Andrew has decided to undertake a PhD next year and as we know too well, scholarships are never quite enough to make ends meet and so we hope that he will continue to work with us part time.

In the Vineyard

We are pleased to report that pruning is almost complete and that once again we have pruned for low yield and quality. (hopefully Evan the accountant has



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stopped reading). We are continuing to use the 'organic' pine oil based herbicide which seems to be working well to control weeds. In the next few weeks we begin applications of Preparation 500, the biodynamic preparation produced from overwintering dung in a cow horn. For more information about biodynamics you can visit our website www.lethbridgewines.com

News and Reviews

We have had some favorable publicity and good reviews over the past few months. Ray had his face on the cover of **The Age, Epicure** on 26th July this year and the middle page spread featured Lethbridge Wines. A snippet from the article: "*.....Winemaker Nadeson is passionate and meticulous, making wines that express the terroir of his different sites. He makes an impressive range of well-priced wines: pinot noir, merlot, sauvignon blanc, semillon, zinfandel, chardonnay, pinot gris, vin gris, sangiovese, rose and his flagship Indra shiraz (which has a touch of viognier). The Indra shiraz is a desert island wine; concentrated and intense yet supple and elegant with everything in the right place.*"

Sally Gudgeon.

Max Allen was also very complimentary in the August/September edition of **Gourmet Traveler Wine**, he rated us one of his favorite cellar doors and said: "*I was really impressed with the whole range when I visited, particularly the fragrant, herbal Semillon Sauvignon Blanc, textural Pinot Gris, crisp, scintillating Chardonnay, spicy juicy Indra (reserve) Shiraz and a zinfandel with extraordinary complex flavours of mint, rhubarb and chocolate.*"

Again **James Halliday's Wine Companion** gave us a solid four star rating. All of our wines scored well with our Merlot, Chardonnay and Indra Shiraz achieving scores in the nineties.

Our 2003 Merlot was awarded four stars in **Winestate** magazine (April 2005) and was named **best in category** (merlots under \$40). Our Chardonnay was also awarded four stars in the same edition.

The 2003 Indra Shiraz (to be released in October) scored 9th out of 108 wines in the 2004 **Winewise Awards**.

Wines

We will be launching our new vintage in October, however some of these new wines are available for preview in our 'Fathers Day Four Pack'.

We still have small stocks of last years wines, many of which are actually looking better now than in October last year when they were released.



Fathers Day Four Pack.

A sneak preview of our new vintage red wines ,

Contains 2004 Shiraz, 2003 Pinot Noir, 2004 Merlot and 2004

Menage a Noir. For details of these wines see our website www.lethbridgewines.com and go to the 'Wines' page or see tasting notes attached..

2004 Pinot Gris, Showing some lovely aromatic characters, this wine has developed significant complexities over the past 12 months in bottle.

2004 Sauvignon Blanc Semillon, A wine made to last this is actually looking much better for the extra 12 months in bottle (a pity we only have 15 cases left). The flavours and texture of this wine just get better.

2004 Vin Gris, This wine has surprised me in how well it has developed over 10 months. The flavours and mouthfeel have improved in a similar style to a Blanc de Noir sparkling wine.

2004 Rosé This wine has also mellowed significantly and has some wonderful pinot noir fruit characters now showing through.

2003 Zinfandel, This has been very popular at our cellar door and is a great food wine, only 20 cases left of this one.

See the attached tasting notes and order form for all of these wines. We now have four options in ordering: phone (52817221), fax (52817221), post (74 Burrows Rd, Lethbridge,3332) or our secure online ordering site: www.lethbridgewines.com

Events

We are programming regular events in our calendar for our cellar club members. The first of these will be the official launch of our new vintage (2003/4 reds and 2004/5 whites) which is to be held on 22nd and 23rd October at the winery. Following this, we are planning a Reidel Masterclass for November, but more about these events later

Cellar Door

Our cellar door re-opens on Sunday 2nd October.

From this date will resume normal opening hours: Thurs-Sun 10:00-5:00 or by appointment. We look forward to seeing you there.

Maree and Ray



Tasting Notes August 2005

Pinot Gris 2004

This is a complex white wine which engages the palate with a cascade of intense flavours and a lingering finish.

This wine has an inviting bouquet of hazelnut, pear, almond and citrus which leads seamlessly onto a full-bodied palate with a flavour mix of pear, honey and spice.

\$22/bottle

Sauvignon Blanc Semillon 2004

Produced from fruit grown on 33 year old vines, this wine displays a complex bouquet of guava, gooseberry, floral and lime notes. The palate is lively, has excellent weight and persistence and displays an abundance of ripe tropical and citrus flavours.

\$22/bottle

Rosé 2004

This wine blends frivolity with complexity. The fresh fruit character of pinot noir has been retained and complemented by some lovely barrel fermentation characters. This wine suits relaxed lunchtimes in the sun with good friends.

\$18/bottle

Vin Gris 2004

This luscious blanc de noir (white from red) wine is created from the finest Geelong pinot noir grapes. The pale juice extracted gently from these red grapes has been fermented in oak by wild yeast. Careful maturation on lees has produced a wine with a rose gold colour, a yeasty aroma perfumed by seductive ripe pinot noir characters. These exotic aromas engage seamlessly with a palate that is both creamy and textured with a soft lingering finish.

\$22/bottle

Zinfandel 2003

The first vintage of this capricious and complex grape. This wine displays aroma of redcurrant, briar and spice which precedes a palate that displays complex berry flavours with spicy and savoury overtones.

\$28/bottle

Fathers Day Four Pack features one bottle of each of the following October release wines:

\$98/box (RRP \$109)

2004 Shiraz

This wine displays a deep cherry red colour with a powerful bouquet of pepper, spice and blackberry. The palate is intense and complex characterised by ripe dark cherry, spice, licorice and pepper which is complemented by judicious use of selected French oak. The wine is supported by a tight acid backbone and fine tannins. Should develop well over the next 2-5 years.

2004 Merlot

Our 2004 Merlot is a beautifully elegant wine. Made using "Amarone" techniques (drying grapes before fermentation) this wine exhibits an dense aroma of dark berry, earth, black olives and spice. These flavours follow through on the palate which displays great depth, weight, complexity and length. This wine can be enjoyed now for its youthful characters, or will reward the patient.

2003 Pinot Noir

Made from estate grown fruit from vines yielding less than 1.0 tonnes/acre, there is precious little of this intense and powerful wine. An intense bouquet of cherry and spice which leads into a sweet cherry, briar flavoured palate with hints of clove. This wine has excellent palate weight, a silky mouthfeel and fine integrated tannins.

2004 Ménage a Noir

The fruit for the 2004 Lethbridge Ménage a Noir Geelong Regional Pinot Noir is sourced from four vineyards, one from each of the sub regions of the Geelong GI. This wine displays the all the hallmarks of a Lethbridge Wines Pinot Noir. It has an intense spicy, cherry nose silky mid palate and good mouthfeel. A very approachable wine in the next year but will develop further complexities over the next 2 years



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August 2005 Lethbridge Wines Order Form

Please send to:

Lethbridge Wines
74 Burrows Rd
Lethbridge
Vic, 3332

or

Fax 03 5281 7221

or

Ph 03 5281 7279

Office Use Only

Packed

Courier

Con Note No.

**Cellar Door Hours:
Thurs-Sun 10:30-5:00**

Wines Available

	Per Bottle	Per Case	No. Bottles	Value
Father's Day Four Pack			4	\$98
2004 Sauvignon Blanc/Semillon	\$22	\$264		
2004 Pinot Gris	\$22	\$264		
2003 Chardonnay	\$30	\$360	SOLD OUT	
2004 Vin Gris	\$22	\$264		
2004 Rosé	\$18	\$192		
2002 Pinot Noir	\$28	\$336	SOLD OUT	
2003 Zinfandel	\$28	\$336		
2003 Merlot	\$35	\$420	SOLD OUT	
2002 Indra	\$38	\$456	SOLD OUT	

*Fathers Day Four Pack features wines from our upcoming October Release, 2004 Shiraz, 2004 Merlot, 2003 Pinot Noir and 2004 Menage a Noir .

Wines can be purchased in any multiples of four.

Order Details

Name _____

Delivery Address _____

Daytime Phone No. _____

Total price of Wine (see above)	\$
Freight and Insurance	\$
Total	\$

Freight Charges per case	
Melbourne/Geelong	\$6
Sydney	\$16
Brisbane	\$20
Other	Please enquire

Method of Payment: Cheque Visa Mastercard Bankcard
(Please circle)

Direct Debit (BSB 013 268, Acc no. 499850206)

Card No. _____ Expiry Date _____

Signature _____ Date _____