



LETHBRIDGE

Winter Newsletter 2006

2006 Vintage Report



Although we are not big on religion, this vintage the Gods were definitely on our side. Not only was the fruit of great quality but vintage was a remarkable 4 weeks early. For many winemakers this would not be such a blessing and could potentially throw the best laid plans, but for us with the arrival of our fourth baby Hugo George (see above)

on the 27th March we couldn't have been happier. Normally at this time the sparkling wine and Chardonnay would be processed with Pinot Noir just coming in and vintage about to reach full frenzy. However, by the end of March this year the vintage chaos was essentially over and everything was in except a small parcel of Cabernet and the Zinfandel.

Such early ripening is unheard of in the Geelong wine region and can probably be attributed to the consistently warm weather that we had throughout December and January. Despite a few early concerns about the Chardonnay and Pinot Noir achieving ripeness while the weather was still very warm, it appears that at this stage the wines are looking good, with potential to be great. The pick of the 2006 vintage is almost certainly the Shiraz. The warmer weather coupled with our low yields have combined to produce a wine that has great depth of flavour and intensity, definitely one to watch.

Vintage 2006 has produced two 'firsts' for us, three if you count Hugo, (a son after three daughters). We are making sparkling wine under the Lethbridge label for the first time with the first crop of chardonnay from the Estate vineyard. We decided to produce a sparkling wine for ourselves after the sparkling that we made for Kurabana won the **Air Liquide trophy for best sparkling wine** at the Concour de Vin du Victoria last year. The other first should be the 2006 Sangiovese, the fruit this year, after a lot of work in the vineyard, is looking good enough to produce the first vintage of this wine. Some Italian winemakers recently came to visit us from Morella in the Manduria region in Italy and they were very impressed with the young wine in barrel saying it had all of the characteristics of a great Sangiovese.

Thanks to all of you who helped out at the 'friends picks' this vintage. This year we had two 'friends picks' and as always everyone who participated seemed to have a good time and the fruit on both occasions was picked easily before lunch.

News, Reviews and Wines

Other than the news about the arrival of our gorgeous boy.....

New Releases: After a few months of un-official previewing of our reserve **2004 'Allegra' Chardonnay** at the cellar door, we are pleased to officially release this wine. This wine has been very well received by restaurants, it is currently being poured at 'The Lakehouse' in Daylesford, and by wine writers (look-out in the Epicure July 4th). Stocks of this wine are very limited and so there is a limit of 4 bottles per person.

The other new release we have is the **2005 Lethbridge Shiraz**. This is a deliciously rich and intense wine, great for those hearty winter stews which are just the thing this time of year.

We have sold out of most of last years wines but still have limited stocks of our **2005 Ménage** (Semillon/Sauvignon Blanc), **2005 Sauvignon Blanc**, **2005 Ménage a Noir** (Pinot Noir) and **2003 Pinot Noir**.

Tasting Notes and order forms for all available wines are attached. You can order phone (52817221), fax (52817221), post (74 Burrows Rd, Lethbridge,3332) or our secure online ordering site: www.lethbridgewines.com

Cellar Door: We can report that it has been a busy cellar door season over summer, despite rising petrol prices, and our cheese platter lunches featuring Meredith Dairy cheese have started to take off. Things have quietened off considerably now the weather is colder but if you would like to come for a visit then we are still open weekends. If you can let us know you are coming, we will warm up the cellar door, open the wines to let them breathe and hopefully order in a few interesting cheeses for you to try with the wines.

Exhibition of Victorian Winemakers in Sydney.

Ray went up to Sydney at the end of January to participate in this event for the first time. We got some great feedback from restaurateurs, wine writers and consumers. Wine Star Forum writer, Murray Stiles ranked the **2003 Lethbridge Pinot Noir** No. 1 in a group of Pinot Noirs that had been selected for a tutored tasting at the event, other Pinot Noirs included in this set were: Paringa Estate, Austins of Barrabool, Yering Station, Carlei Estate, Eldridge Estate, Paradigm Hill and Willow Creek.

Next time you are dining in Sydney look-out for Lethbridge Wines.

Maree and Ray



Tasting Notes June 2006

New Release Wines

Allegra Chardonnay 2004

An elegant wine, Burgundian in style, produced from old vines yielding less than one tonne/acre. The nose is characterized by white peach, fig, melon and a hint of citrus and following through on the palate is a complex cascade of flavours. This exceptional wine will reward 5-8 years of careful cellaring (only 128 cases made).

\$48/bottle

Shiraz 2005

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.

\$28/bottle

2005 Release Wines (Very Limited Stocks)

Ménage 2005

This wine displays all the hallmarks of a Lethbridge Wines Semillon Sauvignon Blanc. The wine displays a complex bouquet of passionfruit, gooseberry and green apple. The palate is crisp, has excellent weight and persistence and displays an abundance of ripe gooseberries, spice and citrus flavours. Drinks well now or enjoy over the next 3 years.

\$18/bottle

Sauvignon Blanc 2005

This wine displays a complex bouquet of passionfruit, gooseberry and lantana. The palate is crisp, has excellent weight and persistence and displays an abundance of ripe gooseberries, spice and citrus flavours, drinks well now or enjoy over the next 3-5 years.

\$22/bottle

Ménage a Noir 2004

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 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.

\$18/bottle

Pinot Noir 2003

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.

\$28/bottle



LETHBRIDGE

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 11:00-5:00

To join our mailing list tick
this box

Wines Available

	Per Bottle	Per 4 pack	Per Case	No. Bottles	Value
2004 Allegra Chardonnay	\$48	\$192	NA*		
2005 Shiraz	\$28	\$112	\$336		
2005 Menage	\$18	\$72	\$216		
2005 Sauvignon Blanc	\$22	\$88	\$264		
2004 Menage a Noir	\$18	\$72	\$216		
2003 Pinot Noir	\$28	\$112	\$336		
TOTAL					\$

Minimum order is 4 bottles. Your order can comprise of a mixed 4 pack or mixed case.

* 4 Bottle limit applies to this wine.

Order Details

Name _____

Delivery Address _____

Daytime Phone No. _____

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

Freight Charges per case

Melbourne	\$8
Sydney	\$16
Brisbane	\$20
Other	Please enquire

Method of Payment: Cheque Visa Mastercard B/C
(Please circle)

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

Card No. _____

Expiry Date _____

Signature _____

Date _____