



# LETHBRIDGE

## New Release Wines, October 2005

We are very excited about this whole range of new release wine.

This year we have released a new series of wines called the '**Ménage**' series. These wines are made from selected parcels of Geelong regional fruit and are made to reflect the Lethbridge Wines character, yet in a style to be enjoyed while young. In this range we have the 'Ménage' a Semillon Sauvignon Blanc blend and the 'Ménage a Noir' a delightful Geelong regional Pinot Noir.

Amongst the **Lethbridge Wines series** we have finally released our 2002 Chardonnay, a wine we have been holding for a few years. It is very Burgundian in style, has great acidity and has potential to age beautifully. This year our usual Semillon Sauvignon Blanc has been replaced by a straight Sauvignon Blanc which has been made with full barrel fermentation and is developing very well. Amongst the Lethbridge Wines reds we have the 2003 Pinot Noir, a very intense Pinot that is drinking nicely now, but will definitely reward the patient. Our 2004 Merlot is a very attractive wine, quite tight at present but has a wonderful balance of acid and tannin, again a wine that will develop well. The 2004 Lethbridge Shiraz is made from a blend of fruit from our own vineyard and some selected parcels of Geelong fruit. This wine is made to be more of a typical Australian shiraz with some obvious fruit, spice and sweeter oak characters than the reserve series.

Lastly we have the second vintage of our first **Daughters Series Wine**, the 2003 Lethbridge Indra Shiraz. This wine is superb. It has already received some fantastic reviews; Sally Gudgeon from the Age describes it as a desert island wine. It is being imported into the Shangri La group of hotels in Beijing and Malaysia and it is to be profiled in the Sunday Life Wine supplement in The Age and Sydney Morning Herald on 16<sup>th</sup> October as one of the best wines over \$25. We are very proud of this wine and unfortunately given that only 92 cases were made we must limit each person to just 4 bottles.

Tasting Notes for these wines and an Order Forms can be found on subsequent pages.



# LETHBRIDGE

*Tasting Notes October 2005 Release*

## ***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

## ***Chardonnay 2002***

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.

\$35/bottle

## ***Ménage a Noir 2005***

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

## ***Merlot 2004***

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.

\$35/bottle

## ***Shiraz 2004***

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

## ***Indra Shiraz 2003***

Made exclusively from estate grown fruit from vines yielding only 1.0 tonne/acre, this is an intense wine. Produced by natural yeast fermentation and aging in the finest French barrriques for 24 months, the resultant wine is intense, spicy and complex. The wine is very reminiscent of a Northern Rhone style, eliciting flavours of dark ripe cherry, licorice, black olives and pepper. The wine has excellent acid and fine integrated tannins which combine to give a divine lingering finish.

\$38/bottle

**Please send to:**

Lethbridge Wines  
74 Burrows Rd  
Lethbridge  
Vic, 3332

or

Fax 03 5281 7221

or

Ph 03 5281 7279

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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

# 2005 New Release Lethbridge Wines Order Form

## Wines Available

	Per Bottle	Per Case	No. Bottles	Value
2005 Menage	\$18	\$216		
2005 Sauvignon Blanc	\$22	\$264		
2002 Chardonnay	\$35	\$420		
2004 Menage a Noir	\$18	\$216		
2003 Pinot Noir	\$28	\$336		
2004 Shiraz	\$28	\$336		
2004 Merlot	\$35	\$420		
2003 Indra Shiraz (limit 4 bottles)	\$38	\$456 (\$152)		

Minimum order is 4 bottles, wine may be purchased in any multiple of 4. Orders for mixed cases are welcome.

## Order Details

Name \_\_\_\_\_

Delivery Address \_\_\_\_\_

Daytime Phone No. \_\_\_\_\_

Total price of Wine (see above)	\$
Freight and Insurance	\$
<b>Total</b>	<b>\$</b>

Freight Charges per case	
Melbourne	\$6
Sydney	\$20
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 \_\_\_\_\_

