



The story of the wine ...

2024 Ménage a Noir Pinot Noir

The Story: While everyone can recognise a great Pinot Noir when they come across one, it is more difficult to pin down what it is that make it so. Pinot Noir has no single universally accepted flavour spectrum or style sheet. At Lethbridge if we can say one thing, it is that it can't be one thing.

Truly interesting Pinot Noir is complex.

Ménage a Noir is made in the 'house' style, rich but subtle and earthy with a complex core of flavour and texture.

The Wine: Fruit from the cool climate region of Henty was destemmed and cold soaked on arrival. Wild fermented with a small amount of whole bunches in a mixture of small 500L open fermenters with pigeage and 3000L wooden fermenter. Post fermentation maceration enabled good tannin and colour extraction. The wine was matured in oak for 9 months prior to bottling.

Bright and vibrant on the nose, it is equally as fresh on the palate. A balance of ripe cherries and red berry fruit, earthiness and spice finishing with that signature Lethbridge length on the palate.

Vintage:	2024
Bottled:	December 2024
Variety:	100% Pinot Noir
Aging Potential:	3-4 years
Alcohol:	13.7%
Cellar Door Price:	\$42