



LETHBRIDGE



GFOUR
FOOD & BEVERAGE

Geelong | Victoria | Australia

Lethbridge Hugo George Sangiovese Merlot



VINTAGE	2018
GRAPE VARIETY	50% Sangiovese, 31% Merlot, 19% Cabernet Franc
APPELLATION	GEELONG
HARVEST	-
VINIFICATION	2018 vintage was characterized by warm days which are ideal for ripening Sangiovese. The weather stretched into autumn for a long ripening which aided flavour concentration in the fruit. Varieties were fermented separately and matured for 18 months in new French oak. The final blend is a picture-perfect marriage of flavour, texture, and richness.
ANALYSIS	Alcohol: 13,5%
AGEING	18 months in new French oak.
TASTING NOTES	Hugo George is not often made but when it is, it's an absolute delight. Savory notes of sour cherries, lavender, and plump, juicy Victoria Plumbs. The back palate has a woodfired, smokey finish with sweet spices and cured meat.
RATINGS	-
CERTIFIED	Conventional

TECHNICAL SHEET