

# 2022 IN GOOD HANDS | ZINFANDEL



## TASTING NOTES

**Nose:** There is a magic lifted profile of jammy red plums and raspberries here, along with sundry other notes like cardamom, white pepper, liquorice straps, maybe a tiny hint of charcoal smoke, and maybe a tiny bit of graphite. The top of the bouquet is fresh with phenols, and through all of that, it's very gorgeous and multidimensional.

**Palate:** For all its pronounced complexity, there is a soft and juicy wine in the glass, with sweet berry notes and the suggestion of warming spices like cinnamon and juniper. Acid runs along the backbone, adding vibrancy. The tannins are fine and approachable, adding a certain youthfulness and elegance. It's all balanced.

**Pairing:** From the smoker, BBQ ribs (beef or pork) would be perfect. Otherwise, consider a seriously overloaded (and untraditional) pizza.

## TECHNICAL NOTES

**Vineyard:** This fruit was sourced from a small planting in a single vineyard site in the southerly sub-region of Karridale. The fruit from this block was harvested in its entirety and used to create this very small batch of Zinfandel.

**Winery:** The fruit was collected clean and whole by the select harvester in the cool of the morning. The juice was pressed and transferred straight into tank open-topped stainless steel fermenters. After initial fermentation on skins, it was then finished off and matured in older French oak barriques.

ABV (%): 14.9  
Acidity (g/L): 6.23  
Sugar (g/L): <1.0

**Cellaring:** This is a pretty wine that is probably in its prime when young, although it will only improve in the short-term. Drink between 2023 and 2026, but it will hold together well into the 2030s.

Awards: 92 Points - Ray Jordan WA Wine Review 2024  
SILVER - WA Boutique & Single Vineyard Show 2023  
SILVER - Margaret River Wine Show 2023  
SILVER - Geographe WA Wine Show 2023



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