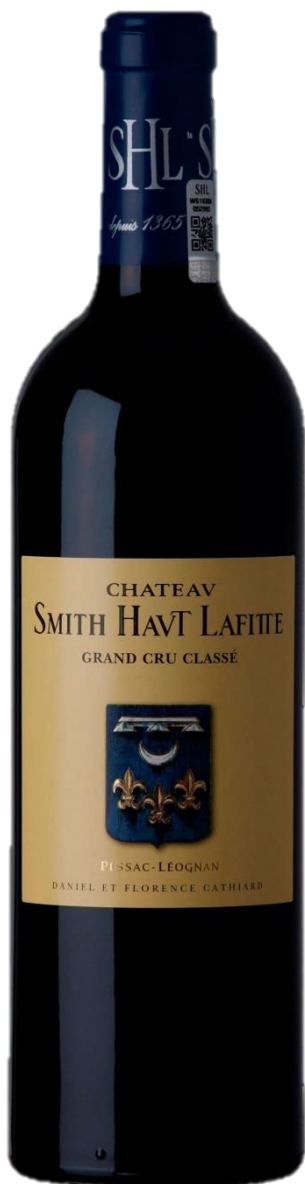


Château Smith Haut Lafitte

red 2011

Grand Cru Classé de Graves



Yield: 34 hl/ha, before selection of the three wines: Chateau Smith Haut Lafitte, Les Hauts de Smith and Le Petit Haut Lafitte.

Blend

55 % Cabernet sauvignon

36 % Merlot

8 % Cabernet franc

1 % Petit verdot

Vinification of whole berries in small wooden vats at 28°C, extraction through pigeages.

Ageing 18 months on lees in French oak barrels (60 % new) made at the Château onsite cooperage, one racking only and then ageing adjusted for each wine.

Vine age: 38 years

Enjoy in 2016 - 2030.

Château Smith Haut Lafitte - 33650 Martillac Bordeaux France

Tel: +33 (0)5 57 83 11 22 - Fax: +33 (0)5 57 83 11 21

www.smith-haut-lafitte.com - f.cathiard@smith-haut-lafitte.com

2011, a climate with temper

The vintage 2011 can be analyzed dividing the year into two opposite weather phases that were determinant for the white grapes characteristics: a first period in advance compared to regular Bordeaux standards, the warm and dry weather induced an early vintage with harvest starting on the 18th of August; and a second period with a summer under quite low temperature average that allowed a slow maturation of the grapes preserving their natural acidity.

These two phases were the key to the vintage for vine-growers and winemakers who took great care of the grapes in the first period and waited for perfect slow maturation in the second period.

Harvest started mid-September with the Merlots to end on the 30th of September with the Cabernets Francs.

Comments by Fabien Teitgen, Technical Director

Château Smith Haut Lafitte Red 2011 offers a clear vibrant intense dark red color.

The first nose unveils very refreshing notes of ripe red fruits (cherry, raspberry) and beautiful spicy notes. Swirling reveals the complexity of the nose still led by the fruits and where notes of dry herbs, liquorice, cloves, star anise, smoke, fireplace and a hint of caramel complete the aroma palette.

On the palate, the wine is well-balanced and displays good concentration, matter and maturity. The tannin structure is delicate but firm. The dynamism of this wine emerges from the velvet of the tannins, the ripeness of the fruit, the richness of the matter and brightness and tension of the acidity.

The red fruits drive the aromas on the palate with fresh notes of strawberry and red currant, followed by spicy expressions of liquorice, peper and vanilla and finally mineral notes of flint stone, fireplace and pencil lead.

Tasting notes

Wine Spectator	93
Robert Parker	94+
James Suckling	94
Neal Martin	92-94
Jeff Leve	92-94
Decanter	17
Jancis Robinson	17
Bettane & Desseauve	17-17,5
La Revue du Vin de France	17,5