

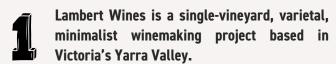
LAMBERT WINES

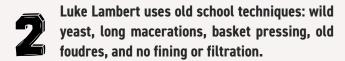
Yarra Valley - Australia

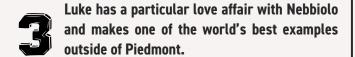
Background

Lambert Wines is a single-vineyard, varietal wine project by Luke Lambert based in the Yarra Valley. Since 2004, Luke has honored the region's rugged beauty by sourcing from elevated, rocky vineyard sites, focusing on Chardonnay, Syrah, and Nebbiolo. Recently, his vision expanded to the hills of Yea, just north of the Yarra Valley, where his 'Sparkletown' vineyard now stands as a beacon of experimentation. Here, Nebbiolo reigns supreme; Luke's meticulous planting of multiple clones on varying rootstocks and soil types reflects his commitment to Nebbiolo mastery. "I always loved the Japanese ethos of doing one thing and doing it to the best of your ability," said Luke in a 2019 New York Times interview. With handpicked grapes, wild yeast fermentations, long macerations, basket pressing, old foudres, and no fining or filtration, Luke crafts the epitome of place-based wines. This purposeful, minimalistic approach to winemaking continues to reshape Australian wine stereotypes; these are world class wines that rival the best of Europe.

Highlights







Wines



Chardonnay

Whole-bunch pressed fruit grown on granitic soils. Very fresh and mineral-driven.

Syrah

Partial whole-bunch, aged in old foudres. Ethereal, savory, and energetic.

Nebbiolo

De-stemmed fruit, aged in old foudres. Frequent drumming and guitar sessions help settle the lees. Spiced and wildly perfumed. Pioneering.



Ethos



NATURAL



ORGANIC



Packaging



Experimental Traditional

Press



[The Lambert Nebbiolo is] the truest, most honest expression of nebbiolo that I've had from outside northern Italv.

- Eric Asimov, The New York Times