Peter Lehmann Masters,

`Black Queen` Barossa Valley Sparkling Shiraz 2010

Barossa Valley, South Australia, Australia



Grape Varieties	**100% Shiraz**
Winemaker	**Andrew Wigan**
Closure	**Natural Cork**
ABV	**14%**
Notes	**Sustainable, Vegetarian, Vegan**

PRODUCER

Peter Lehmann, with 33 vintages already under his belt, started his own winery in 1979, partly as a means of helping with the glut of grapes then afflicting the Barossa. "I'll take your grapes and turn them into wine," he told the desperate growers, many of them conservative farmers of Silesian descent who regarded their old vines as part of their patrimony. "But I'll only be able to pay you when I sell the wine." They gratefully accepted. Without this deal, it is widely thought that the Barossa would have lost a huge chunk of its old vines.

The 'Masters' wines are made from the parcels regarded by the winemakers as the best Semillon, Riesling, Cabernet Sauvignon and Shiraz of the vintage.

VINEYARDS

Peter Lehmann Wines works with over 140 growers across the length and breadth of the Barossa Valley region, with access to over 750 individual vineyard sites. The Black Queen is made from Shiraz grown on old, low-yielding vines in premium vineyards in the Moppa and Light Pass districts.

VINTAGE

After a short burst of heat in late January and early February, it was warm and stable for the remainder of the vintage producing richly flavoured wines of exceptional quality.

VINIFICATION

The grapes were fermented on their skins for a week to 10 days, pressed, clarified and then matured for 12 months in French oak hogsheads. The base wine was then bottle-fermented and aged on its lees for two years.

TASTING NOTES

Beautifully deep in colour with a persistent fine bead. The bouquet shows hints of satsuma, plum and black cherry leading to an explosion of dark exotic fruits on the palate. A very special sparkling red for times of celebration.