

## `Black Queen` Barossa Valley Sparkling Shiraz 2013

Barossa Valley, South Australia, Australia



Grape Varieties	<b>100% Syrah/Shiraz</b>
Winemaker	<b>Nigel Westblade and Tim Dolan</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>30g/L</b>
Acidity	<b>5.78g/L</b>
Wine pH	<b>3.56</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable</b>

### PRODUCER

Peter Lehmann founded his eponymous 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 believed that the Barossa would have lost a large swathe of its old vines. The crisis passed, in large part thanks to Peter's energy and vision, and the Lehmann winery became one of the Barossa's and Australia's most outstanding and historic wineries.

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 of the Barossa Valley.

### VINTAGE

The 2013 vintage was the earliest and one of the driest for many years. The weather remained warm to hot throughout but without any extended heat waves. The unusually small crop produced highly coloured, richly structured red wines. A truly outstanding red wine vintage.

### VINIFICATION

The grapes were fermented on skins for a week to 10 days, pressed, clarified and then matured for 12 months in older French oak hogsheads. The base wine was then bottle-fermented and aged on its yeast lees for five years. Last but not least, a small percentage of fortified Shiraz was added to build complexity and add natural sweetness before release.

### TASTING NOTES

Bright red with a dense black core, the aroma is abundant with Christmas cake and mulberries. The palate is quintessential for what Black Queen Sparkling Shiraz is known for - a gentle mousse, naturally low in tannins, soft and abundant in rich blue fruits. Best enjoyed now, however, will comfortably develop further in the cellar for a further 5-10 years.

### AWARDS

Sommelier Wine Awards 2019, Critic's Choice