

Peter Lehmann Layers,
Adelaide White 2019
Adelaide, South Australia, Australia



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| Grape Varieties | 49% Semillon |
| | 20% Muscat Blanc à Petits Grains |
| | 19% Gewürztraminer |
| | 12% Pinot Gris |

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| Winemaker | Tim Dolan |
| Closure | Screwcap |
| ABV | 11.5% |
| Residual Sugar | 9.7g/L |
| Acidity | 5.8g/L |
| Wine pH | 3.25 |
| Notes | Vegetarian |

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.

Since its first vintage, the Peter Lehmann winery has championed Shiraz and Semillon, the two great traditional varieties of the Barossa. The Layers blends use these two varieties as a base upon which to build a wine that expresses the new face of the Barossa, using varieties that are new or innovative. These smartly packaged wines show that while Peter Lehmann is a traditional winery, it continues to be as innovative today as it was 40 years ago.

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. Grapes for this wine came from selected vineyards in the Barossa Valley with the Pinot Gris sourced from the Adelaide Hills.

VINTAGE

Several frosts at budbursts and a windy flowering period combined with below average rainfall throughout the growing cycle saw smaller crops in many vineyards in the Barossa Valley and Adelaide Hills. A warmer than average January accelerated the ripening of the reduced crops which was followed by a slightly cooler February, allowing the fruit to ripen evenly and maintain good acid retention. While the 2019 vintage brought lower yields, the conditions throughout summer ensured the grapes had great intensity.

VINIFICATION

Cold fermentation took place in stainless steel tanks prior to blending and early bottling which produced a lively, fresh yet complex white wine.

TASTING NOTES

The wine is pale yellow with a youthful green hue. On the nose, there are aromas of citrus, peach and white flowers with a hint of lifted spice. The finely-structured, lemon-tinged Semillon supports the soft floral aromatics of Muscat and the delicate spice of Gewürztraminer. The Pinot Gris provides texture and mouthfeel to the mid-palate and the finish is crisp and fresh.