Peter Lehmann The Barossan,

Barossa Valley Grenache 2017 Barossa Valley, South Australia, Australia





Winemaker	Brett Smith and Tim Dolan
Closure	Screwcap
ABV	14.5%
Residual Sugar	2.05g/L
Acidity	5.54g/L
Wine pH	3.54
Bottle Sizes	75cl

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.

VINEYARDS

Fruit for this wine was sourced from premium Grenache vineyards on the Barosssa Valley floor, ranging from young vines to cenetarian vines. Some of the strongest, old bush vine parcels are located in the north and west of the valley (Greenock, Moppa and Ebenezer districts), making up the backbone of the blend.

VINTAGE

The 2017 vintage began after a long wet winter. This resulted in wet soils and a cooler than average spring, leading to the vines growing slowly but healthily. March saw the beginning of an 'Indian summer', which was perfect for consistent ripening, colour development and good natural acidity.

VINIFICATION

The grapes were fermented on skins for ten days in open fermenters, with 5% kept as whole bunches. This portion was foot stomped by the winemaking team in stainless steel bins. The blend was aged in older French oak for 15 months prior to bottling, with a combination of 300 litre oak hogsheads and 500 litre puncheons.

TASTING NOTES

With purple hues and a bright crimson edge, this wine is extremely fragrant, revealing aromas of fresh raspberries, maraschino cherries and peppery spices. This is a medium-bodied wine with soft tannins and flavours of juicy berries alongside more exotic notes of pomegranate and rose.