

Peter Lehmann The Barossan,  
**Barossa Valley Shiraz 2019**  
Barossa Valley, South Australia, Australia



Grape Varieties	<b>100% Shiraz</b>
Winemaker	<b>Nigel Westblade</b>
Closure	<b>Screwcap</b>
ABV	<b>14.5%</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Vegetarian</b>

## 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

Crafted by the next generation of Peter Lehmann winemakers, 'The Barossan' showcases the superb fruit sourced from many of the fabled Barossa Valley sub-regions. Parcels of high-quality fruit were carefully selected from around 40 growers renowned for their skill, to produce a quintessentially Barossan Shiraz.

## VINTAGE

With the winter of 2018 seeing only 77% of the long-term average rainfall, it was expected that the 2019 vintage would see lower yields. However, significant frost events soon after budburst in late September and again in early November caused widespread damage across the region, with many losing more than 50% of their potential crop. The growing season remained extremely dry with a late November hailstorm adding to the list of challenges. After a very warm January, February and March settled towards average temperatures and remained dry. The small crops were nearly all harvested by the end of March, one of the earliest vintages on record. Whilst yields were very low, the quality of 2019 reds is exceptional with intense colour and flavour being characteristic of the vintage.

## VINIFICATION

The grapes were picked in the cool of the night to retain freshness levels in the berries. Upon arrival at the winery, they were immediately crushed into stainless steel vats and fermented for 7 to 10 days. After pressing off skins, the wine was then matured in new (25%) and older American hogsheads for 15 months prior to bottling and release.

## TASTING NOTES

This wine is a deep purple in colour with a bright crimson edge. The nose displays lifted aromas of plum and red berries with notes of vanilla and coconut from the American oak. Red berry spice and vanilla continue on the full-bodied palate that marry with ripe velvety tannins and a softly structured finish.