

Peter Lehmann Masters,

## `Black Queen` Barossa Valley Sparkling Shiraz 2016

Barossa Valley, South Australia, Australia



Grape Varieties	<b>100% Shiraz</b>
Winemaker	<b>Nigel Westblade and Tim Dolan</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>28g/L</b>
Acidity	<b>6.09g/L</b>
Wine pH	<b>3.44</b>
Bottle Sizes	<b>75cl</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.

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 Light Pass and Stonewell districts of the Barossa Valley. These parcels were both chosen for their high fruit concentration and balanced tannin levels, typical characteristics of their districts.

### VINTAGE

The 2016 growing season started with a warm, dry spring with good conditions for flowering and fruit-set. There was no disease pressure and one magnificent rain event at the end of January. The balance of the ripening season comprised warm days, but slightly cooler than average nights, helping the vines to cope with the warm conditions.

### VINIFICATION

The grapes were fermented on skins for 7-10 days, before being pressed and clarified. The wine was then aged for 12 months in older French oak hogsheads. The base wine was then bottle-fermented and aged on its yeast lees for four years. After disgorgement, 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, this wine has concentrated aromas of plum, blackberry and dark chocolate with a hint of fennel. The palate is quintessentially 'Black Queen', with a gentle mousse, naturally low in tannins, soft and abundant in rich blue fruit flavours and a Christmas cake finish. Best enjoyed now, however, will comfortably develop further in the cellar for a further 10-12 years.