



Grape Varieties **57% Syrah/Shiraz**
 16% Mourvèdre
 15% Tempranillo

Winemaker	Tim Dolan
Closure	Screwcap
ABV	14.5%
Residual Sugar	6.2g/L
Acidity	5.97g/L
Wine pH	3.62
Bottle Sizes	75cl
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. The fruit for this wine was sourced from premium vineyard sites across the region.

VINTAGE

The 2020/2021 growing season in the Barossa began with warm conditions and average rainfall. After two consecutive years of extreme weather conditions at flowering, late spring of 2020 was calm and uneventful. This allowed great fruit set and healthy canopies carrying slightly above average crop load. Some well-timed rainfall in late January replenished the soil profile before a cool, dry March allowed slow and steady ripening and development of mature tannins and dark-fruited Tempranillo.

VINIFICATION

Grapes were picked in the cool of the night and crushed immediately into stainless steel fermenters for 7-10 days. After pressing off skins, the wine was matured in older French oak hogsheads for six to eight months.

TASTING NOTES

Medium red in the glass with a bright hue. This displays all the hallmarks of four varieties that grow extremely well in the Barossa. The wine is abundant in fresh red cherries, plum sauce and hints of Turkish delight. The palate is medium bodied, abundant in red fruit and savoury spice finish – perfect on warm summer evenings.

AWARDS

International Wine Challenge 2022, Silver