Peter Lehmann Layers,

Adelaide White 2021

Adelaide, South Australia, Australia





Grape Varieties	58% Semillon
	18% Muscat Blanc à Peti Grains
	13% Gewürztraminer
	11% Pinot Gris
Winemaker	Tim Dolan
Closure	Screwcap

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ABV	11.5%
Residual Sugar	11.2g/L
Acidity	5.76g/L
Wine pH	3.29
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. Grapes for this wine came from selected vineyards in the Barossa Valley with the Gewürztraminer sourced from Langhorne Creek, near to the Adelaide Hills.

VINTAGE

The 2021 growing season was excellent. There was a high level of rainfall in winter that provided plenty of moisture in the soil, which resulted in healthy crops through the spring and summer months. The summer was mild, which allowed for a slow ripening. At harvest, the fruit displayed great flavour intensity and balance.

VINIFICATION

The grapes were picked in the cool of the night and cold settled for 12 hours in stainless steel tanks. A cold fermentation followed in tank and lasted two weeks. The wine was clarified and bottled early to achieve 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 lifted with a hint of aromatic 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, while the finish is crisp and fresh.