

Peter Lehmann Hill & Valley,  
**Eden Valley Chardonnay 2021**  
Eden Valley, South Australia, Australia



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Nigel Westblade</b>
Closure	<b>Screwcap</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>2.3g/L</b>
Acidity	<b>6.15g/L</b>
Wine pH	<b>3.45</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian</b>

## PRODUCER

Peter Lehmann founded his eponymous 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 believed that the Barossa would have lost a large swathe of its old vines. The crisis passed, in large part thanks to Peter's energy and vision, and the Lehmann winery became one of the Barossa's and Australia's most outstanding and historic wineries.

## VINEYARDS

Peter Lehmann works with over 140 growers across the length and breadth of the Barossa Valley region, with access to over 750 individual vineyard sites. The grapes for this wine were sourced from three vineyards in the Eden Valley, maintained by William Hurn, Ben Zander and Rick Steicke. The higher altitude of these sites and the shallow, rocky/shaley nature of the soils produce high quality Chardonnay grapes with good acidity.

## VINTAGE

The 2021 vintage was a very good year, especially after three dry low-yielding vintages. Plentiful rainfall throughout the early stages of flowering meant the vines were well irrigated for the rest of the growing season. The weather remained mild all through the ripening period, allowing the grapes to ripen at a gradual pace. This particular vintage produced Chardonnay with outstanding purity of fruit.

## VINIFICATION

The grapes were harvested at night to preserve fruit freshness. The berries were destemmed, crushed and a portion of the free run juice was immediately racked to older and new oak. The rest of the juice was (40%) barrel fermented and (60%) tank fermented. The wine in barrel spent six months on the lees, with occasional stirring to build complexity prior to blending, clarification and bottling.

## TASTING NOTES

This Chardonnay is bright straw in colour. On the nose, there are aromas of peach, nectarine accompanied by nutmeg, almond spice and charred wood in the background. The palate is full of soft white nectarine with hints of lemon.