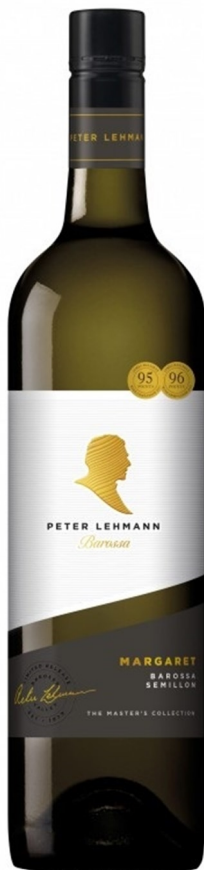


Peter Lehmann Masters,  
`Margaret` Barossa Valley Semillon 2015  
Barossa Valley, South Australia, Australia



Grape Varieties	<b>100% Semillon</b>
Winemaker	<b>Andrew Wigan</b>
Closure	<b>Screwcap</b>
ABV	<b>11%</b>
Residual Sugar	<b>5.4g/L</b>
Acidity	<b>7.21g/L</b>
Wine pH	<b>3.08</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.

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

Vines for the Margaret Semillon come from a 1936 planting owned by the Scholz family at Light Pass in the heart of the Barossa. This Semillon is named after Margaret Lehmann – the wife, business partner and champion of Peter Lehmann Wines.

## VINTAGE

A traditionally wet winter, mild spring and excellent fruit set provided a fantastic start to the 2015 vintage. The 2015 harvest was an early vintage following a cool and dry growing season, however a timely rainfall event in January was a much needed saving grace. Mild weather from February to April set up the vineyards to bear fruit of quality winemakers usually can only dream about.

## VINIFICATION

The grapes were picked early and cold-fermented in stainless steel for two weeks to retain fruit delicacy. Only free-run juice was used. Following a three week fermentation period, the wine was clarified and bottled before being cellared at the winery for five years prior to release.

## TASTING NOTES

While bottle ageing in the Tanunda cellars, the wine has developed an attractive bright straw colour. Aromas of lemon curd, lime rind and honey are evident on the complex nose and are complemented by hints of lanolin and beeswax on a soft rounded mid-palate that superbly balances this lively, zesty wine.