

Peter Lehmann Masters,  
`Wigan` Eden Valley Riesling 2016  
Eden Valley, South Australia, Australia



Grape Varieties	<b>100% Riesling</b>
Winemaker	<b>Ian Hongell</b>
Closure	<b>Screwcap</b>
ABV	<b>11%</b>
Residual Sugar	<b>5.9g/L</b>
Acidity	<b>6.88g/L</b>
Wine pH	<b>2.98</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

The grapes for this wine were sourced predominantly from Ben Zander's "Wroxtton" Vineyard, with a small percentage also coming from William Hurn's "Old House" Riesling block. These two vineyards have all the hallmarks of a classic Eden Valley Riesling site – high altitude, shale and schisty soil and adequate canopy ensuring the fruit remains in optimum condition throughout ripening. Ben Zander is amongst the most passionate of Riesling growers in the Eden Valley. His dedication to the variety ensures quality is consistently exceptional, even in the most challenging of years. The Wroxtton Vineyard is located on a gentle west-facing slope, at an elevation of 500 metres above sea level.

## VINTAGE

The 2016 vintage began with warm and dry weather, ensuring there was no disease pressure. There was only one large rain event at the end of January, perfectly timed for veraison and flavour development. Conditions remained warm and dry throughout the harvest period – the winemakers were kept on their toes when it came to picking decisions for Eden Valley Riesling and trying to find a cool night once the optimum baumé had been reached was a challenge. The resulting harvest was of excellent quality.

## VINIFICATION

The grapes were picked early and, upon arrival at the winery, cold fermented in stainless steel tanks. Following a two week fermentation period, the wine was clarified and bottled immediately, before being cellared at the winery for a minimum of five years prior to release.

## TASTING NOTES

Delicate in colour with youthful highlights, and a soft aroma of lime and floral notes. The palate shows great fruit purity, with an intense lime cordial character mixed with lemon rind and a fresh, crisp, dry finish. This is one of the classic Wigan Rieslings which will age well, developing honey and toast characteristics with time.

## AWARDS

The Wine Merchant Top 100 2023, Top 100