

Peter Lehmann Stonewell,  
**Barossa Valley Shiraz 2016**  
Barossa Valley, South Australia, Australia



|                 |                    |
|-----------------|--------------------|
| Grape Varieties | <b>100% Shiraz</b> |
| Winemaker       | <b>Tim Dolan</b>   |
| Closure         | <b>Screwcap</b>    |
| ABV             | <b>14.5%</b>       |
| Residual Sugar  | <b>0.51g/L</b>     |
| Acidity         | <b>6.72g/L</b>     |
| Wine pH         | <b>3.51</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.

Stonewell is Peter Lehmann's flagship wine, first produced in 1987 and made from Shiraz grown in the most premium sites of the Barossa.

## VINEYARDS

The grapes for the Stonewell Shiraz were sourced from three very old, low yielding vineyards in the Gomersal, Light Pass and Moppa sub-regions of the Barossa Valley. These ancient vines produce sparse bunches with tiny but intensely flavoured fruit.

## VINTAGE

The 2016 growing season started with a warm, dry spring with good conditions for flowering and fruit-set. There was no disease pressure and one magnificent rain event at the end of January. The balance of the ripening season comprised warm days, but slightly cooler than average nights, helping the vines to cope with the warm conditions.

## VINIFICATION

On arrival at the winery the grapes were crushed gently. The must was fermented and macerated on skins for up to two weeks with some partial barrel fermentation. Following pressing and clarification, the wine was matured in French oak hogsheads for approximately 18 months.

## TASTING NOTES

Deep purple with a crimson rim. Aromas of black fruit, ironstone and fig are prevalent on the nose, along with spice, char and some cedar undertones from the oak. The palate is well textured, with intense red and plummy fruit as well as dark chocolate. Fine tannins open up to reveal a wine of immense power and grace.

## AWARDS

Decanter World Wine Awards 2022, Silver