

Peter Lehmann Masters,  
**Barossa Valley Botrytis Semillon 2022**  
Barossa Valley, South Australia, Australia



Grape Varieties	<b>100% Semillon</b>
Winemaker	<b>Tim Dolan</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>11%</b>
Bottle Sizes	<b>37.5cl</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

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 fruit for this wine was sourced exclusively from the Estate Semillon vineyard on the banks of the North Para River, a two-hectare vineyard specifically established for the production of high quality botrytised fruit. The soils are deep alluvial loam and the parcels are typically the last fruit to be picked for vintage.

## VINTAGE

With good winter and spring rains, the growing season in the lead-up to the 2022 vintage was widely regarded as "idyllic". The region experienced some volatile thunderstorm activity early on, however mild and warm conditions prevailed throughout harvest, allowing for even and balanced final stages of ripening.

## VINIFICATION

Upon arrival to the winery, the hand-picked fruit was gently basket pressed. The juice was then clarified and cold fermented in stainless steel tanks. Due to the high concentration of sugar in the grapes, the fermentation was stopped at approximately seven baume and 11% alcohol.

## TASTING NOTES

This wine is a beautiful golden colour that will intensify with bottle age. On the nose, there are intense aromas of lemon peel, honey, lemon sherbet and butterscotch, which evolve on the palate with added notes of dried apricot, lemon marmalade and rich toffee characters. The finish is deliciously luscious, beautifully balanced by fresh citrus acidity.