



Grape Varieties	100% Shiraz
Winemaker	Nigel Westblade
Closure	Stelvin Lux
ABV	14.5%
Residual Sugar	3.7g/L
Acidity	7.02g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Vegetarian

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

Fruit for the Stonewell Shiraz is sourced from three long-term grower vineyards in the Moppa, Ebenezer and Light Pass districts of the Barossa Valley. The ancient vines in these vineyards produce sparse bunches with tiny but intensely flavoured fruit. Soils consist of yellow clay, sandy loam and deep alluvial ancient sediment, lending complexity to the finished wine.

VINTAGE

The 2017 vintage commenced with a long and wet winter. This resulted in moisture-heavy soils and a cooler-than-average spring, slowing down the vines' vegetative cycle but also leading to an extended ripening period. March saw the beginning of unseasonably warm autumnal weather, which proved to be perfect for consistent ripening, colour development and pronounced flavour intensity in the grapes.

VINIFICATION

The grapes were meticulously sorted and transported to the winery. Once there, they were gently crushed and macerated on the skins for around 2 weeks before undergoing fermentation in a combination of oak barrels and stainless-steel tanks. Following pressing and clarification, the wine was matured in French oak hogsheads, 50% new and the remainder 2nd, 3rd and 4th fill, for approximately 18 months prior to bottling.

TASTING NOTES

This Shiraz is deep purple in colour with a crimson rim. Aromas of black fruit, mocha and spice fill the nose, with enticing notes of vanilla from oak ageing. The palate is rich and full bodied, brimming with blueberry and violet flavours, demonstrating a cool vintage but still retaining fruit-ripeness and intensity. The oak is seamlessly integrated and the tannins smooth.