



Grape Varieties	100% Chardonnay
Winemaker	Nigel Westblade
Closure	Screwcap
ABV	12.5%
Residual Sugar	1.78g/L
Acidity	5.66g/L
Wine pH	3.57
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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.

VINEYARDS

Parcels of Chardonnay are selected from northern sub-regions of the Barossa Valley. Soils through these areas are a mix of yellow clay, sandy loam and deep alluvial ancient sediment, each imparting their own unique characteristics on the final blend. The Barossa Valley floor consists of mainly flat areas with very gentle slopes, with the majority of rows running east to west. Traditional Vertical Shoot Position trellis systems are most commonly used throughout the vineyards.

VINTAGE

The 2022 vintage was characterised by quite unpredictable and volatile weather from budburst up until the early stages of veraison. A cool and wet start to the season was followed by two significant hail events and then several weeks of higher-than-average humidity. Towards the end of January, conditions stabilised with mild, dry days and cool nights. With no extreme heat events at all during the final stages of ripening, harvest dates were selected purely on fruit quality rather than environmental pressures. The cooler vintage has resulted in wines with great flavour intensity and fruit purity, high natural acidity and consequently great ageing potential.

VINIFICATION

Once at the winery, the fruit was fermented in a mix of stainless-steel tanks and oak barrels - a small percentage in new French oak and the remainder in older American and French oak hogsheads. After fermentation, the wine in barrel spent around 10 months on the lees with occasional stirring, to add texture and complexity. The portion that was fermented in stainless steel remained in contact with the lees for a 6-month period, with regular stirring. Finally, each component underwent a gentle fining before being blended and bottled.

TASTING NOTES

Brilliant lemon in colour with a straw-yellow hue, this Chardonnay displays pronounced peach and nectarine aromas, with subtle spicy and charred notes from the oak fermentation and maturation. The palate bursts with flavours of freshly picked white nectarine and citrus, with a crisp and lingering acidity balanced perfectly by toasty oak complexity.