Peter Lehmann Very Special Vineyard,

`1893` Barossa Valley Shiraz 2021

Barossa Valley, South Australia, Australia





| Grape Varieties | 100% Shiraz |
|-----------------|---------------|
| Winemaker | Brett Schultz |
| Closure | Screwcap |
| ABV | 14.5% |
| Acidity | 6.4g/L |
| Wine pH | 3.34 |
| Bottle Sizes | 75cl |

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.

Over the decades, certain vineyards have consistently stood out to the winemakers for their quality and individual character. Fruit from these vineyards is set aside when the vintage permits and made in small batches to highlight this character as single vineyard wines under the "VSV" label. Volumes are limited but the wines are outstanding.

VINEYARDS

The Mulraney family are the multi-generational custodians of a beautiful parcel of Moppa land bearing a special three-acre patch of old-vine Shiraz. Well-drained sandy soils over light-yellow clays provide the perfect site for deep root penetration, measuredly hydrated by the pristine Moppa Springs trickling through the property. The vines' complex gnarly structures store and transport an aged resource of nutrients to produce rich, intense fruit flavours.

VINTAGE

The 2020/2021 growing season in the Barossa began with warm conditions and average rainfall. After two consecutive years of extreme weather conditions at flowering, late spring of 2020 was calm and uneventful. This allowed great fruit set and healthy canopies, carrying a slightly above average crop load. Some well-timed rainfall in late January replenished the soil profile before a cool, dry March allowed slow and steady ripening and development of mature tannins and dark-fruited Shiraz.

VINIFICATION

After harvesting on 22nd March, the wine was fermented on skins for twelve days. This was followed by traditional basket-pressing and maturation in a mixture of second use and older French oak hogsheads for fourteen months prior to bottling.

TASTING NOTES

The colour is bright with a deep crimson hue. The palate is powerful, yet elegant with superb flavour concentration of ripe plums and brooding berry fruit, balanced with a hint of dark chocolate, oak perfume and spice. Silky tannins provide the backbone to yield a long-ageing potential.