

Peter Lehmann Masters,

## `Black Queen` Barossa Valley Sparkling Shiraz 2018

Barossa Valley, South Australia, Australia



Grape Varieties	<b>100% Shiraz</b>
Winemaker	<b>Nigel Westblade</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>24.2g/L</b>
Acidity	<b>5.85g/L</b>
Wine pH	<b>3.59</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian</b>

### PRODUCER

Peter Lehmann, with 33 vintages already under his belt, started his own 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 thought that the Barossa would have lost a huge chunk of its old vines.

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 Wines works with over 140 growers across the length and breadth of the Barossa Valley region, with access to over 750 individual vineyard sites. The Black Queen is sourced from the premium Gulgunya Shiraz vineyard, planted in the Moppa District at the northern end of the Barossa Valley floor. Soils are deep sands over clay and loam. Roots are embedded deep in the Moppa soils in search of underground water streams.

### VINTAGE

The 2018 growing season saw reasonable winter and spring rainfall, which developed good soil moisture heading into summer. The summer months were warm and dry, with hot days in February slowing down the pace of ripening. The vintage ramped up in March, causing the majority of Barossa's Shiraz to be picked during this month.

### VINIFICATION

The grapes were fermented on skins for ten days, before being pressed and clarified. The wine was then aged for 12 months in older French oak hogsheads. The base wine was then bottle-fermented and aged on its yeast lees for 36 months. After disgorgement, a small percentage of fortified Shiraz was added to build complexity and add natural sweetness before release.

### TASTING NOTES

Bright and deep crimson red, the aroma is abundant in juicy red fruits and Christmas cake with a subtle toasted oak lift. With naturally supple and silky tannins, the wine is soft and abundant in rich dark blue fruits with a lovely trifle and strawberries and cream character. Gentle beading and a delicate, soft mousse makes the palate luscious and seductive. A brooding, savoury dark chocolate backbone of flavour balanced with sweet perfumed oak notes leads to a great length of blackberry and plum conserve. The fruit sweetness is apparent, but balanced by the complexity of fruit-weight and time spent on lees prior to disgorgement.