

FAITHFUL TO TASTE, NOT CONVENTION SINCE 1979.

## 2011 STONEWELL SHIRAZ

THE BEST WINE OF EACH VINTAGE & ONE OF THE WORLD'S GREAT SHIRAZ.

The story of Stonewell Shiraz began in 1987 when Peter Lehmann decided to make a special Shiraz - a wine of immense intensity and muscularity that would demand time in the barrel and bottle before release. The wine was named 'Stonewell' after the district that he believed best showed the characters admired most in Barossa Shiraz.

This tradition has continued and each vintage the best Shiraz from our legacy of growers' Barossa vineyards is chosen to create Stonewell. Usually no more than a dozen small, old vineyards are selected each year, the oldest planted in 1885. The berries are small and sparse with crops typically less than 1.5 tonnes per acre.

The pedigree of these vineyards and the knowledge that has been passed from each grape growing generation to the next assures us that Stonewell Shiraz is a wine of great longevity that can be cellared with confidence for many years to come.



### Winemaker's note

This limited release Stonewell shows a deep, black centre with loads of dark, plummy fruit and a touch of chocolate and aniseed. The palate is richly structured with fine tannins and a long, persistent finish ensuring that the wine will drink beautifully over the next 5-10 years.

Andrew Wigan, Chief Winemaker

### Vintage

2011 was a cool vintage with quite a bit of rain so careful selection in the vineyards was paramount to making high quality reds with good fruit definition which appear to be approachable a bit earlier than normal while still showing good depth of flavour.

### Vineyards

Only two vineyards reached Stonewell standard in 2011 and hence only a very small amount has been made- our own company vineyard on Stonewell Road in the Marananga sub-region of the Barossa and a low yielding premium vineyard owned by the Simpson family at Rosedale in the western Barossa.

### Winemaking

Fermented on skins in static fermenters for two weeks prior to pressing off through a small batch basket press. Following clarification the wine was aged in French oak hogsheads for 12 months prior to bottling and further aging in our cellars until its release.

### Enjoy

Savour with rich game dishes, roast beef, and cheese such as Parmigiano Reggiano, aged cheddar or Grana Padano.

### Analysis

Alc/vol 14.5%   T.A 6.0g/L   pH 3.58   RS 3.0g/L

