

CRAFTED IN THE BAROSSA SINCE 1979.

2013 BLACK QUEEN SPARKLING SHIRAZ

Often referred to as the 'Jewel in our Crown', our Black Queen Sparkling Shiraz is a unique and indulgent wine crafted from premium vineyards in South Australia's Barossa region. This regal sparkling wine boasts bold flavours and a fine, persistent and elegant bead.

Sparkling Shiraz is a unique Australian wine style, first developed in South Australia in the late 1800s. Former Peter Lehmann Chief Winemaker, Andrew Wigan, was attracted to the style as a young winemaker. He aspired to make a great sparkling wine from Barossa Shiraz and he began working with Peter Lehmann in the 1970s.



Winemaker's Note

Bright red with a dense black core, the aroma is abundant with Christmas cake and mulberries. The palate is quintessential for what Black Queen Sparkling Shiraz is known for – naturally low in tannins, soft and abundant in rich blue fruits. Best enjoyed now, however, will comfortably develop further in the cellar for a further 5-10 years.



Nigel Westblade, Chief Winemaker

Vintage

The 2013 vintage was our earliest and one of the driest for many years. The weather remained warm to hot throughout but without any extended heat waves. The unusually small crop produced highly coloured, richly structured red wines. A truly outstanding red wine vintage.

Vineyards

Sourced from Shiraz grown on premium low yielding vineyards in the Light Pass and Moppa districts of the Barossa Valley.

Winemaking

Fermented on skins for 7 - 10 days, pressed, clarified and then matured for 12 months in older French oak hogsheads. The base wine was then bottle-fermented and aged on its yeast lees for five years. Last but not least, a small percentage of The King fortified was added to build complexity.

Enjoy

The perfect celebration wine – a great party starter and wonderful for a lazy Sunday brunch. Try it with smoked oysters wrapped in bacon and grilled, roast turkey or Peking duck pancakes.

Analysis

Alc/Vol 14.0% TA 5.78g/L pH 3.56 RS 30g/L*

*Glucose & Fructose



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