



PETER LEHMANN

Barossa

FAITHFUL TO TASTE, NOT CONVENTION SINCE 1979.

## 2014 MENTOR BAROSSA CABERNET SAUVIGNON

The Masters wines are the top tier of Peter Lehmann's original classic Barossa varietals released with bottle age to develop and display their full potential.

This range of wines are named after a person or event that has played an intrinsic role in the Peter Lehmann story. Our founder, Peter Lehmann, mentored countless people over his 50-year career and this wine is named in his honour.

Mentor Cabernet Sauvignon is made as the best expression of vintage. By drawing fruit from a number of Barossa sub-regions - each with their own unique terroir - Mentor Cabernet Sauvignon displays immense varietal definition with added complexity of fruit from low-yielding old vines matured in French oak barrels.



### Winemaker's note

Mentor is our best Cabernet of vintage made using hand selected fruit from low yielding vineyards sourced from the Barossa's premier sub regions. This wine displays a deep red colour with notes of cassis, cedar and black currant combined with a hint of dark chocolate. The palate is rich with classic tannin structure typical of a quality Barossa Cabernet and finishes long. While drinking beautifully now, this Cabernet can be cellared with confidence.

Andrew Wigan, Chief Winemaker

### Vintage

The 2014 vintage began with very hot weather but was interrupted by two days of heavy rain in mid-February after which we experienced wonderful Indian summer conditions for the remainder of the vintage. This allowed the grapes to ripen slowly and evenly, producing wines of exceptional quality.

### Vineyards

Sourced from low-yielding vineyards in the Light Pass, Carrara, Tanunda and Nuriootpa districts.

### Winemaking

Fermented & macerated on skins for up to 2 weeks with some partial barrel fermentation. Following pressing and clarification, the wine was matured in French oak hogsheads for approximately 18 months.

### Enjoy

Mentor is an ideal accompaniment to duck, goose and game dishes. It is superb with oxtail, braised lamb shanks and wonderful with a fine aged cheddar.

### Analysis

Alc/vol 14.4% T.A 6.4g/L p/H 3.59 RS 3.1g/L

