



PETER LEHMANN

Barossa

FAITHFUL TO TASTE, NOT CONVENTION SINCE 1979.

2016 BOTRYTIS SEMILLON

The Masters wines are the top tier of Peter Lehmann's original classic Barossa varietals, released with bottle age to capture their full potential. These wines are named after a person or event that has played an intrinsic role in the Peter Lehmann story.

The Barossa Valley, with its warm lingering summers, is a natural home for the noble rot, Botrytis Cinerea. What can be a grape growers curse is masterfully crafted in this luscious wine that shows the beauty and diversity of the Semillon grape.

The history of this wine dates back to previous Chief Winemaker Andrew Wigan's visit to the iconic Château d'Yquem in 1981, home to the world's greatest sweet wine. His time in their vineyards and winery inspired him to recreate the style in the Barossa.



Ian Hongell, Chief Winemaker

Winemaker's note

This Botrytis displays a bright gold colour; a reflection of the grapes long hang time on the vine in the presence of the noble mould, botrytis cinerea. The deliciously rich palate is abundant in tropical fruit, apricot and melon fruit flavours. The wine has a long sweet and luscious finish which is balanced by a fine acid line. This is a wine that can be matured in the bottle for a number of years if desired, during which time it will become richer in colour and flavour.

Vintage

Vintage in the Barossa Valley began with warm and dry weather, no disease pressure and one magnificent rain event at the end of January. This was perfectly timed for veraison and flavour development.

Vineyards

Semillon grapes were grown and handpicked from the small Peter Lehmann vineyard on the banks of the Para River just below the winery at Tanunda in the Barossa Valley.

Winemaking

The grapes were crushed and left on skins overnight before being pressed the next day. The juice was clarified then cold fermented in stainless steel tanks prior to bottling.

Enjoy

A delicious accompaniment to fruit flans, warm winter puddings or serve with creamy blue vein or washed rind cheeses. Try with scrambled eggs for a luxurious brunch. Drinking beautifully now or can be cellared for 20 plus years.

Analysis

Alc/vol 10.8% T.A 7.85g/L p/H 3.19 RS 123g/L



5 STAR WINERY RATING James Halliday, Australian Wine Companion
International Winemaker of the Year 2003 & 2006, Australian Producer of the Year
2003, 2006 & 2008 - International Wine & Spirit Competition.

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