

CRAFTED IN THE BAROSSA SINCE 1979.

2017 BOTRYTIS SEMILLON

The Masters wines are the top tier of Peter Lehmann's original classic Barossa varietals, made for the long haul and released with bottle age to capture their full potential. These wines are named after a person who, 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 grapegrowers 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 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.



Winemaker's Note

This Botrytis Semillon displays a honey yellow colour in appearance. There are aromas of apricot, honeycomb entwined with lemon sherbert and butterscotch. The deliciously rich palate is luscious with lovely dried apricots, lemon marmalade, toffee characters and balanced by a soft finish of lemon acidity. This wine can be cellared until 2027 to further develop richness in colour and flavour.

Nigel Westblade, Chief Winemaker

Vintage

The Spring of 2016 was one for the record books, with bountiful rain filling up dams and overflowing rivers across the Barossa and Eden Valley. This set up the Botrytis Semillon vineyard perfectly for the growing season of 2017, where above average crops and healthy canopies allowed the fruit to hang on the vine and develop lovely Botrytised characters for an extra 3-4 weeks than usual.

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 harvested on the 15th May 2017. The grapes were basket pressed and the juice was clarified and 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.

Analysis

Alc/Vol 11.0% TA 9.67g/L pH 3.71 RS 11.0g/L*

*Glucose & Fructose

