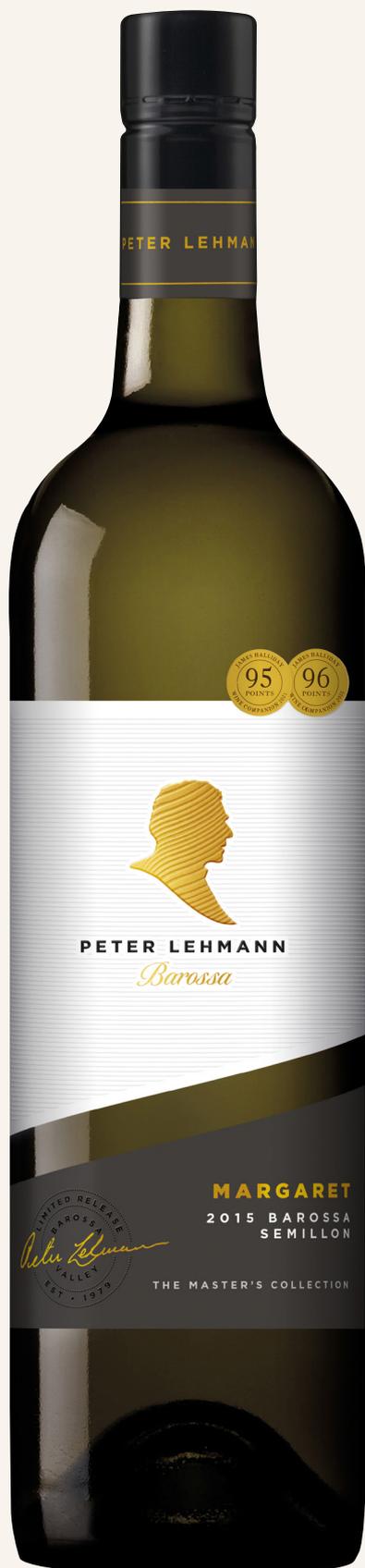




PETER LEHMANN

Barossa

LIKE NO OTHER



2015 MARGARET SEMILLON

Founded in 1979, Peter Lehmann Wines brings unmatched diversity, uniqueness and quality from more than 800 hand-tended vineyards across the length and breadth of all 14 Barossa sub-regions. The quality of Peter Lehmann Wines are a testament to our relationships, allowing us access to the region's finest grapes.

The Masters wines are named after a person whom, or event that, has played an intrinsic role in the Peter Lehmann story. Crafted from the classic Barossa varietals, the wines are released with 5 years of bottle age and will continue to age gracefully for many years.

Margaret Lehmann is the great woman beside the great man: wife, business partner, and champion of Peter Lehmann Wines and the Barossa Valley. Peter Lehmann winemakers rewrote the rulebooks of Barossa Semillon in the early 90s, eschewing oak and opting for an early-picked style that lent itself to ageing. The result is Margaret Semillon. Released after five years cellaring, it has youthful lemongrass aromas and citrus acidity that belie its age; and complexity you would expect from an aged white with a bountiful trophy cabinet.

REGION

Barossa Valley, South Australia.

VINTAGE CONDITIONS

A traditionally wet winter, mild Spring and excellent fruit set provided a fantastic start to the 2015 vintage. The 2015 harvest was an early vintage following a cool and dry growing season, however a timely rainfall event in January was a much needed saving grace. Mild weather from February to April set up our best Barossa Semillon vineyards to bear the quality of fruit that winemakers can usually only dream about.

WINEMAKING & MATURATION

The grapes were picked early and fermented cold in stainless steel tanks to retain fruit delicacy. Following a two week fermentation period, the wine was clarified and bottled before being cellared at the winery for a minimum of 5 years prior to release.

COLOUR

Pale straw green.

NOSE/AROMA

Full of beautiful lifted lemon zest and curd.

PALATE

Lovely lemon sherbet characters along with pure zesty acidity. This is a Margaret that requires significant time (and patience) to reach its full drinking potential.

ANALYSIS

Alc/Vol 11.1% T.A 7.21g/L pH 3.08 RS (Glucose & Fructose) 5.4g/L

PEAK DRINKING

Cellar until 2040.