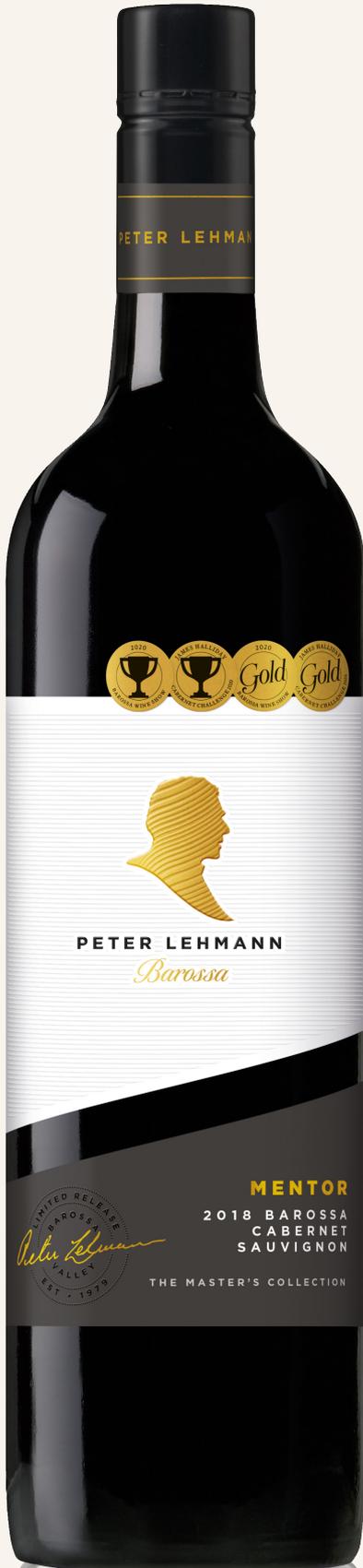




PETER LEHMANN

Barossa

LIKE NO OTHER



2018 MENTOR CABERNET SAUVIGNON

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.

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, it displays immense varietal definition with added complexity of fruit from low-yielding old vines matured in French oak barrels.

REGION

Barossa Valley, South Australia

VINTAGE CONDITIONS

After reasonable winter and spring rainfall, soil moisture was adequate during the growing season and Barossa's vineyards exhibited healthy canopies heading into summer. January and February were warm and dry, with very warm temperatures in February slowing down the pace of ripening. Vintage really ramped up in March, with the majority of Barossa's Cabernet being picked during this period.

WINEMAKING & MATURATION

Fermented and kept on skins for up to two weeks together with partial barrel fermentation during this time. Following pressing and clarification, the wine was matured in French oak hogsheads for 15 months.

COLOUR

Dense and vibrant purple hue.

NOSE/AROMA

Lifted blackcurrant, vanilla and chocolate with a youthful ripe and dark plum spectrum.

PALATE

The fruit weight is immense, however it melds together with mouth coating tannins, dusty French oak and a beautiful acid core.

ANALYSIS

Alc/Vol 14.75% T.A 7.35g/L pH 3.53 RS (Glucose & Fructose) 0.49g/L

PEAK DRINKING

While drinking beautifully now, this Cabernet can be cellared with confidence until 2038.

ENJOY

The ideal match with richer dishes such as duck, goose and game. Try with Peking Duck pancakes, grilled spicy Italian sausages or venison pie.