

Peter
LEHMANN
of the Barossa

The PEOPLE, STORIES & WINES THAT MAKE the BAROSSA FAMOUS



Andrew Wigan, Chief Winemaker

2004 Stonewell Shiraz

Peter Lehmann Wines best wine of each vintage & one of the world's great Shiraz.

The story of Stonewell Shiraz began in 1987 when Peter Lehmann decided to make a special Shiraz - a wine of immense intensity and muscularity that would demand time in the barrel and bottle before release. The wine was named 'Stonewell' after the district that he believed best showed the characters admired most in Barossa Shiraz.

This tradition has continued and each vintage the best Shiraz from our legacy of growers' Barossa vineyards is chosen to create Stonewell. Usually no more than a dozen small, old vineyards are selected each year, the oldest planted in 1885. The berries are small and sparse with crops typically less than 1.5 tons per acre.

The pedigree of these vineyards and the knowledge that has been passed from each grape growing generation to the next assures us that Stonewell Shiraz is a wine of great longevity that can be cellared with confidence for many years to come.

Winemaker's Note	<i>Dense black centre with a deep garnet rim. The nose shows lashings of dark plums and chocolate with hints of mint. A wine of great dignity, its structure is superbly taut, with intense depth of fruit reined in by the firm tannins. As befits a wine made in strictly limited quantities, this is a wine for posterity and may be cellared with confidence.</i>							
Vintage	<i>The 2004 vintage is held in high regard in the Barossa, giving red and white wines of excellent regional and varietal character.</i>							
Vineyards	<i>Extremely low yielding mature vineyards in the hard country Barossa Valley districts of Kabiningie, Greenock, Vine Vale and Nuriootpa</i>							
Winemaking	<i>Fermented & macerated on skins for up to 2 weeks with some partial barrel fermentation. After pressing & clarification, matured in 90% French and 10% American oak hogsheads for approx 18 months.</i>							
Enjoy	<i>Savour with rich game dishes, roast beef, and hard cheese such as Parmigiano Reggiano, aged cheddar or Grana Padana</i>							
Analysis	Alc/Vol	14.5%	T.A.	7.16 g/L	pH	3.53	RS	3.30 g/L

