

Peter
LEHMANN
of the Barossa

The PEOPLE, STORIES & WINES THAT MAKE the BAROSSA FAMOUS



Andrew Wigan, Chief Winemaker

2006 Ruediger Cabernet Sauvignon

Outstanding Cabernet from Dudley & Trevor Ruediger's exceptional Barossa vineyard.

The Vineyard Series honours the greatness of our growers' individual vineyards that have defined quality at Peter Lehmann Wines since our foundation in 1979.

The Barossa vineyard landscape is a fascinating mosaic of soils and microclimates and can produce an extraordinary range of wines each reflective of their particular terroir. Through our network of over 160 independent Barossa grape growers, we have access to a portfolio of vineyards that has no peer in the Barossa winemaking community.

This Cabernet is a blend of two low yielding vineyards tended by Dudley and Trevor Ruediger situated to the north of Nuriootpa on either side of Research Road, which neatly bisects the Light Pass and Ebenezer districts of the Barossa. To the east in Light Pass, the Cabernet grows on light sandy loam, and to the west in the Ebenezer district it grows on red, loamy clay.

The Ruediger vineyards have produced a wine of great style and strength, that showcases just how good Barossa Cabernet can be.

Winemaker's Note	<i>The colour is dark red with a black centre. Shows classic aromas of black currant, with hints of crushed mulberry leaves and aniseed. It is a voluptuous wine with velvet mouth-filling dark chocolate fruits beautifully reined in by the firm grainy tannins characteristic of a fine Cabernet Sauvignon. Barossa Cabernet Sauvignon at its very best.</i>							
Vintage	<i>2006 was an outstanding red wine vintage in the Barossa producing wines of exceptional colour, flavour and structure.</i>							
Vineyards	<i>Dudley and Trevor Ruediger's Research Road vineyards of the Barossa Valley.</i>							
Winemaking	<i>The wine was fermented on skins for 10 days to maximise colour and flavour and then aged for 12 months in French oak hogsheads.</i>							
Enjoy	<i>It is a wonderful accompaniment to roast duck and goose, pigeon and quail!</i>							
Analysis	Alc/Vol	14.5%	T.A.	6.70 g/L	pH	3.47	RS	2.60 g/L

