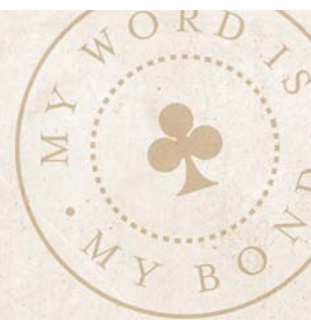




Peter  
**LEHMANN**



FAITHFUL TO TASTE, NOT CONVENTION SINCE 1979

## 2010 MARGARET BAROSSA 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 or event that has played an intrinsic role in the Peter Lehmann story.

Margaret Lehmann is the great woman beside the great man: wife, business partner, and champion of Peter Lehmann Wines and the Barossa.

Together, founder Peter Lehmann and Chief Winemaker, Andrew Wigan, 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. Safely sealed under screwcap, it will continue to develop for many years to come. Traditionally released as a five year old wine.



Andrew Wigan, Chief Winemaker

### Winemaker's note

Over the 5 years that this wine has been bottle aging in our Tanunda cellars the wine has developed an attractive vibrant green/gold colour. The bouquet shows hints of lemon flower together with some waxy, honeyed development so typical of great, aged Semillon. The grapes were picked early in the season to retain more natural acidity and the palate is dry with a zesty finish. Margaret is our best Semillon of vintage and can be aged for a further 5-10 years if so desired, during which time it will become more golden in colour and richer and more complex in flavour.

### Vintage

The 2010 vintage started with a short burst of heat in February. Following this, the weather settled down and was warm and stable throughout producing wines with excellent colour and flavour.

### Vineyards

A 1923 planting owned by the Fiebigler Family at Vine Vale and a 1936 planting owned by the Scholz family at Light Pass sub-region of the Barossa and two small blocks owned by the Mader family at Light Pass which were established in 1925 and 1965 respectively.

### Winemaking

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 5 years prior to release.

### Enjoy

A superb accompaniment to pan seared scallops, baked Snapper or roast chicken or pork.

### Analysis

Alc/vol 11%      T.A 6.8g/L      pH 3.09      RS 6.1g/L

5 STAR WINERY RATING James Halliday, Australian Wine Companion  
International Winemaker of the Year 2003 & 2006, Australian Producer of the Year  
2003, 2006 & 2008 - International Wine & Spirit Competition.



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