

2010 WIGAN EDEN VALLEY RIESLING

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.

Chief Winemaker, Andrew Wigan, was mentored by Peter Lehmann, and was at his side when the winery was founded in 1979. He has had a hand in every Peter Lehmann wine since.

From the shallow rocky soils of the Eden Valley - one of the great Riesling sites of the world - the Wigan Riesling has become one of Australia's most celebrated wines having been named 'Best Riesling in the World' by International Wine and Sprit Competition six times since 1991, and being awarded over 80 trophies and countless medals since its inaugural vintage as 'Wigan' in 2003 (previously 'Reserve' Riesling). A mature wine with remarkable youth on the palate, Wigan proves Peter Lehmann's belief that Riesling is indeed the most noble of white varieties.

Awarded the Douglas Lamb Perpetual Trophy for Best Varietal Wine, Riesling at 2013 Sydney Royal Wine Show.

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| Winemaker's note | Colour is vibrant lemon with a green tinge. Wigan Riesling displays the classic Eden Valley lime juice characters, with hints of honeyed bottle age character already showing through. | | | |
| Vintage | After a short burst of heat in late January and early February the weather settled down and was warm and stable throughout February and March, producing delicate white wines of exceptional quality. | | | |
| Vineyards | Low yielding vineyards in the High Eden Valley. | | | |
| Winemaking | The grapes were picked early and cold fermented in stainless steel tanks. Following a two week fermentation period, the wine was clarified and bottled immediately before being cellared at the winery for five years prior to release. | | | |
| Enjoy | A superb accompaniment to oysters, shellfish pan-fried white fish fillets or a roast chicken. | | | |
| Analysis | | T.A 7.15g/L | p/H 2.8 | RS 5.7g/L |



Muhin. Andrew Wigan, Chief Winemaker



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