



PETER LEHMANN

Barossa

FAITHFUL TO TASTE, NOT CONVENTION SINCE 1979.

2014 H&V EDEN VALLEY VALLEY CHARDONNAY

Peter Lehmann's range of Hill & Valley wines showcase the great diversity of the regions surrounding the winery. From the cooler climate Adelaide Hills to the elevated Eden Valley vineyards to those situated on the Barossa Valley floor, these ancient soils provide the base for great wines that speak of their origins.

This Chardonnay displays the wonderful diversity of the Barossa region. The grapes were sourced from select premium growers vineyards in Eden Valley. Perched atop the Eastern Barossa Ranges, the Eden Valley is a cool climate area with steep slopes and lean rocky soils - the ideal growing conditions for early ripening Chardonnay thus preserving its youth and elegance. Careful winemaking and barrel maturation have produced a powerful wine with refined lemon notes, a somewhat honeyed texture and balanced crisp and refreshing acidity.



Winemaker's note

The Chardonnay grapes were picked at optimum ripeness to make a stylish but complex white wine with great varietal definition. The colour is delicate green, gold and the bouquet shows hints of freshly sliced white peach and toasty nuances derived from barrel fermentation. The palate is tightly structured with a long, dry finish making this a wine that can be enjoyed now or cellared with confidence for another 4-5 years during which time it will become richer and more golden in colour.

Andrew Wigan, Chief Winemaker

Vintage

The 2014 vintage started with very hot weather but was interrupted by two days of heavy rain in mid February after which the weather settled down and we experienced wonderful Indian summer conditions for the remainder of the vintage. This allowed the grapes to ripen slowly and evenly, producing wines of exceptional quality.

Vineyards

The grapes were grown by a small number of growers in the cooler climate high hills of the Eden Valley.

Winemaking

After crushing, the juice was drained directly into heavy toast French hogsheads allowing the natural flora on the grapes to initiate primary and malo-lactic fermentation. The wine was matured for 8 months on lees with regular stirring to create a wine of great complexity and lift.

Enjoy

This is a wine to enjoy with light and delicate seafood dishes, white meat such as chicken or spring vegetable dishes.

Analysis

Alc/vol 11.6% T.A 6.2g/L pH 3.12 RS 2.4g/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.

peterlehmannwines.com