

## 2015 H&V EDEN VALLEY RIESLING

Our Hill & Valley wines showcase the great diversity of the regions surrounding the winery. From the cooler 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.

A classic Peter Lehmann Riesling showing delicate fruit purity and the hallmark mineral character typical of Eden Valley.

The grapes were sourced from John and Liz Stanton and Mark and Deborah Petney vineyards on the Eastern slopes of Eden Valley. This east-facing side is particularly cool as it lies over 400m above sea level on acidic sandy soils ideal for enhancing the natural acid balance of an exceptional Riesling. Expect this captivating wine to show great longevity as it narrowly missed Wigan, our top Riesling and will reward with patient cellaring.

|                    | AUSTRALIA      |
|--------------------|----------------|
| SOUTH<br>AUSTRALIA |                |
|                    | BAROSSA VALLEY |

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Andrew Wigan, Chief Winemaker

| Winemaker's note | Early picking has produced a fresh, lively Riesling with a<br>delicate green tinge and hints of freshly picked limes.<br>The palate shows great fruit purity with a refreshingly<br>crisp, dry finish and it is a wine that can be drunk now or<br>aged with confidence for a few years where it will develop<br>the complexity expected of a top flight Eden Valley<br>Riesling. |  |
|------------------|---|--|
| Vintage          | The 2015 harvest was an early vintage following a cool and dry growing season and timely rainfall at veraison. These conditions preserved bright colour fruit and natural acidity of the wines.   |  |
| Vineyards        | –<br>Sourced from John and Liz Stanton and Mark and<br>Deborah Petney vineyards on the Eastern slopes of Eden<br>Valley.  |  |
| Winemaking       | The fruit was picked early, crushed, chilled and the juice<br>immediately separated from the skins to enhance delicacy.<br>Following cold fermentation in stainless steel tanks, the<br>wine was clarified and bottled.   |  |
| Enjoy            | Serve lightly chilled. It is a perfect aperitif, and the ideal wine with fresh oysters, shellfish, and pan-fried white fish.  |  |
| Analysis         | –<br>Alc/vol 11.1% Т.А 6.7g/L р/Н 3.0 RS 5.6g/L   |  |



International Winemaker of the Year 2003 & 2006, Australian Producer of the Year 2003, 2006 & 2008 - International Wine & Spirit Competition.

birit Competition.

<sup>5</sup> STAR WINERY RATING James Halliday, Australian Wine Companion

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