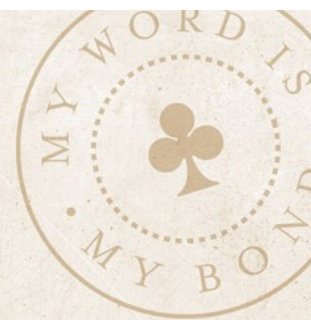




Peter
LEHMANN



FAITHFUL TO TASTE, NOT CONVENTION SINCE 1979.

2012 STONEWELL SHIRAZ

THE BEST WINE OF EACH VINTAGE & ONE OF THE WORLD'S GREAT SHIRAZ.

The story of Stonewell Shiraz began in 1987 when Peter Lehmann decided to make a special Shiraz - a wine of immense intensity and muscularity that would demand time in the barrel and bottle before release. The wine was named 'Stonewell' after the district that he believed best showed the characters admired most in Barossa Shiraz.

This tradition has continued and each vintage the best Shiraz from our extensive network of growers is chosen to create Stonewell. Usually no more than a dozen small, old vineyards are selected each year, the oldest planted in 1885. The berries are small and sparse with crops typically less than 1.5 tonnes per acre.

The pedigree of these vineyards and the knowledge that has been passed from each grape growing generation to the next assures us that Stonewell Shiraz is a wine of great longevity that can be cellared with confidence for many years to come.



Andrew Wigan, Chief Winemaker

Winemaker's note

This limited release Stonewell shows a deep, black centre with dark, plummy fruit and a touch of chocolate and aniseed. The palate is richly structured with fine tannins and a long, persistent finish. This wine shows distinct flavours of black fruits, dark plums, licorice and dark chocolate with hints of black pepper. This wine will cellar beautifully for the next 20 plus years.

Vintage

The 2012 vintage came early and was low yielding. The weather was quite mild throughout and the quality is outstanding—the fruit was beautifully balanced with great colour and varietal definition.

Vineyards

Three of our premium low-yielding vineyards met the Stonewell standard to be included into this vintage. All three vineyards, Obbietivo, Carey and Simar are located in the southern part of the Barossa.

Winemaking

Fermented on skins in static fermenters for two weeks prior to pressing off through a small batch basket press. Following clarification the wine was aged in French oak hogsheads for 12 months prior to bottling and further aging in our cellars until its release.

Enjoy

Savour with rich game dishes, roast beef, and cheese such as Parmigiano Reggiano, aged cheddar or Grana Padano.

Analysis

Alc/vol 14.5% T.A 7.09g/L pH 3.54 RS 3.2g/L



peterlehmannwines.com

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.