

Peter LEHMANN of the Barossa

The PEOPLE, STORIES & WINES THAT MAKE the BAROSSA FAMOUS



Andrew Wigan, Chief Winemaker

2002 Stonewell Shiraz

Peter Lehmann Wines 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 legacy of growers' Barossa vineyards 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 tons per acre.

The pedigree of these vineyards and the knowledge that has been passed from each grapegrowing generation to the next assures us that Stonewell Shiraz is a wine of great longevity that is capable of cellaring for many years to come.

Winemaker's Note	Wonderful depth of colour, intense black centre. A complex bouquet of blackcurrant, tar, aniseed, and hints of mint. A dense powerful pallet with layers of black fruit, liquorice reigned in with firm tannins.							
Vintage	The 2002 vintage was the coolest on record producing intensely concentrated low yielding vines. The wines produced in this vintage display a unique elegance and style with great definition.							
Vineyards	Peter Lehmann growers; Schrapel, Becker, Lehmann, Hampel, Smith, Fiebiger, Gibson, Falkenberg, Irvine & Nash, Hammerling and Burdon.							
Winemaking	Fermented & macerated on skins for up to 2 weeks with some partial barrel fermentation. After pressing & clarification, matured in 90% French and 10% American oak hogsheads for approx 18 months.							
Enjoy	With rich game dishes and hard cheeses such as Parnigiano Reggiano, aged cheddar or Grana Padano.							
Analysis	Alc/Vol	14.5%	T.A.	6.71 g/L	pH	3.50	RS	2.80 g/L

