



Andrew Wigan, Chief Winemaker

## 2004 Wigan Eden Valley Riesling

*Our declaration that the Eden Valley is home to Australia's greatest Riesling.*

Riesling was first planted in the shallow, rocky soils of the Eden Valley, high in the Barossa ranges, in the early 1850's. Time has revealed this place to be a natural home for Riesling which, to quote Peter Lehmann, is the noblest white wine variety. The mature Eden Valley Riesling vineyards from which we draw our grapes produce wines with a unique sense of place and each year we classify the very best to cellar in our winery.

It is our belief that the Eden Valley is the finest place in Australia and the New World for this noble variety. We have been rewarded spectacularly with our Reserve Rieslings gaining a reputation for being one of Australia's great dry white wines and six times since 1991 declared 'Best Riesling in the World' at the International Wine and Spirit Competition in London.

Named the Wigan, after PLW's Chief Winemaker Andrew Wigan, who has been involved in the making of every Riesling bottled under the Peter Lehmann label since the beginning, the Wigan Riesling is a testament to his success with Riesling within Australia and on the International Wine Show circuits.

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| <b>Winemaker's Note</b> | <i>Colour is a bright lemon with green tinges. This multiple gold medal winner has the classical Eden Valley lime bouquet and is showing the first hints of toastiness, the result of time in the bottle. The palate is still remarkably youthful with fresh racy acidity and a honeyed deepening on the middle palate. Eden Valley Riesling at its finest.</i> |       |             |          |           |      |           |          |
| <b>Vintage</b>          | <i>The 2004 vintage is held in high regard in the Barossa, giving white wines of excellent regional and varietal character.</i>                                                                                                                                                                                                                                 |       |             |          |           |      |           |          |
| <b>Vineyards</b>        | <i>Low yielding Eden Valley Riesling vineyards.</i>                                                                                                                                                                                                                                                                                                             |       |             |          |           |      |           |          |
| <b>Winemaking</b>       | <i>The grapes were picked early &amp; fermented cold in stainless steel tanks. Following a 2 week fermentation period, the wine was clarified and bottled immediately before being cellared at the winery.</i>                                                                                                                                                  |       |             |          |           |      |           |          |
| <b>Enjoy</b>            | <i>A perfect aperitif. Also a superb accompaniment to oysters, shellfish, and grilled white fish. Thanks to the screwcap closure, the wine will gain complexity with further careful cellaring.</i>                                                                                                                                                             |       |             |          |           |      |           |          |
| <b>Analysis</b>         | <b>Alc/Vol</b>                                                                                                                                                                                                                                                                                                                                                  | 12.5% | <b>T.A.</b> | 7.18 g/L | <b>pH</b> | 2.84 | <b>RS</b> | 6.00 g/L |

