



Andrew Wigan

Andrew Wigan, Chief Winemaker

2006 Barossa Shiraz

Our foundation wine. The heart of Peter Lehmann's Barossa.

When once asked why the Barossa could make so many different wines, Peter Lehmann replied, "Because we can!" – testament to the Barossa's viticultural heritage, its ability to excel across a variety of wines and its reputation as Australia's greatest winemaking region. Our love of wine and art and the diverse character of these wines have inspired us to distinguish each label with one of the many faces of the Queen of Clubs who is symbolic of the brave gamble Peter Lehmann took to build his winery in 1979.

Peter Lehmann once said that when God created Shiraz, he did so with the Barossa in mind! Shiraz has had a long and glorious history in the Barossa where it has flourished uninterrupted since the 1840's. The Barossa blessedly escaped the scourge of phylloxera, and consequently many of the vineyards remain planted on their own roots, direct descendants of cuttings brought to Australia in the early 1800's from Hermitage in the Rhone Valley. This makes the Barossa the envy of the wine world.

Our soils and our climate are ideal for producing the full flavoured, rich fruited Shiraz wines of great longevity that have made them internationally recognised as Australia's contribution to the great wines of the world.

Winemaker's Note	<i>The wine has a deep centre with a dark red rim. The bouquet shows lashings of classical Barossa Shiraz chocolate and dark plum aromas, given a gentle lift from the well seasoned French oak notes. It is a robustly structured wine, with mouth-filling generous fruit clothing its firm muscularity. It finishes firm with powdery tannins. It is a fine example of Barossa shiraz from a top vintage year.</i>							
Vintage	<i>The third consecutive great vintage in the Barossa following on from 2004 and 2005 is fulfilling the winemakers' expectations for producing red wines of exceptional quality.</i>							
Vineyards	<i>Selected premium Barossa Shiraz vineyards.</i>							
Winemaking	<i>Fruit was fermented on skins for seven days. Following pressing, clarification and blending, the wine was matured in French and American oak hogsheads for 12 months prior to bottling.</i>							
Enjoy	<i>This wine is a perfect accompaniment to rich meat casseroles, steak and roast beef and wonderful with an aged cheddar or pecorino.</i>							
Analysis	Alc/Vol	14.5%	T.A.	6.66 g/L	pH	3.48	RS	2.75 g/L

