

2014 WIGAN EDEN VALLEY RIESLING

Peter Lehmann Wines was founded in 1979 by the now legendary Peter Lehmann. The quality of our wines is a testament to the integrity of the relationships Peter built with grape growers across the region throughout his winemaking career.

The Masters collection of wines are named after a person whom, or event that, has played an intrinsic role in the Peter Lehmann story. Released with 5 years of bottle age, they will continue to age gracefully for many years.

Andrew Wigan, former Chief Winemaker from 1980 to 2014, was mentored by Peter Lehmann and was at his side when the winery was founded in 1979. Peter Lehmann's reputation for Barossa Shiraz was soon complemented by Wig's passion for white wines. His refinement of the whites was revolutionary and his contribution to the Peter Lehmann story was recognised in 2003 with the re-naming of the revered 'Reserve' Riesling as 'Wigan' Riesling.




Andrew Wigan, Chief Winemaker

Vintage Conditions	The 2014 vintage started with very hot weather but was interrupted by two days of heavy rain in mid-February after which the weather settled down to wonderful Indian summer conditions for the remainder of the vintage. This allowed the grapes to ripen slowly and evenly, producing Riesling of exceptional quality and lovely natural acidity.			
Vineyard or Region	Sourced from Ben Zander's famed 'Wroxtton' vineyard in Eden Valley, situated 500 metres above sea level, west facing, planted in 2002 in shallow grey sands over flint rock.			
Winemaking & Maturation	The grapes were picked early and cold fermented in stainless steel tanks. Following a two week fermentation period, the wine was clarified and bottled immediately before being cellared at the winery for five years prior to release. A mature wine with remarkable youth on the palate.			
Colour	Pales straw green with pale lemon hues.			
Nose	Soft aromas of lime and florals.			
Palate	Classic lime cordial flavours carry through with a long pure mineral acid resonant of a Wigan Riesling. Complex toasted notes from time spent maturing in-bottle, along with waxy lemon skin characters.			
Peak Drinking & Cellaring Potential	Released with 5 years of bottle age, this wine is ready to enjoy now, otherwise it can comfortably cellar until 2029.			
Enjoy	A wine of celebrity status, it is best enjoyed for celebratory occasions. Also try pairing with fresh seafood, like oysters, or Andrew Wigan's all-time favourite – pan fried fish and homemade chips, with extra lemon.			
Analysis	Alc/Vol 11.0%	T.A 7.43g/L	pH 3.01	RS 5.8g/L

