

MY WORD IS MY BOND



2015 STONEWELL SHIRAZ

Founded in 1979, Peter Lehmann Wines brings unmatched diversity, uniqueness and quality from more than 800 hand-tended vineyards across the length and breadth of all 14 Barossa sub-regions. The quality of Peter Lehmann Wines are a testament to our relationships, allowing us access to the region's finest grapes.

The story of Stonewell Shiraz began in 1987, to create a wine of immense depth and intensity. The wine was named 'Stonewell' after the district that Peter Lehmann believed best showed the characters he admired most in Barossa Shiraz. The secret to Stonewell Shiraz is the outstanding quality of grapes - often referred to as little black jewels - drawn only from low-yielding vineyards that produce sparse bunches with tiny, but intensely flavoured fruit, which we call 'little black jewels.'

REGION

Barossa Valley

VINTAGE CONDITIONS

After four vintages of below average crops, the 2015 vintage brought about a return to better yields. This was brought about by a traditionally wet winter, a mild spring and good fruit set. Summer remained warm and dry with very low disease pressure, resulting in fruit with great natural acidity, excellent flavour and colour concentration. A well-timed rainfall event in early January followed by mild weather with the occasional heat spike throughout February and March set up a vintage that winemakers usually only dream about. Shiraz was given adequate hang time with no external pressures forcing the grapes to be picked outside of their optimum.

WINEMAKING & MATURATION

Fermented and macerated on skins for up to 2 weeks with some partial barrel fermentation. Following pressing and clarification, the wine was matured in French oak hogsheads for approximately 18 months.

COLOUR

Crimson rim with a deep black core.

NOSE/AROMA

Black fruited with ironstone and fig. There is spice and char with some nice cedar undertones.

PALATE

Textural, intense red and dark plummy fruits. More dark chocolate in style, the tannins are just starting to open up to reveal a wine of immense power and grace.

ANALYSIS

Alc/Vol 14.9% T.A 7.13g/L pH 3.54 RS (Glucose & Fructose) 0.62g/L

PEAK DRINKING

Enjoy now or cellar until 2045.