



PETER LEHMANN

Barossa

LIKE NO OTHER



2023 HILL & VALLEY CHARDONNAY

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.

Hill & Valley wines showcase the great diversity of the regions surrounding our winery from the cooler Adelaide Hills, to the elevated Eden Valley vineyards, to those situated on the Barossa Valley floor. Sensitive winemaking techniques allow the wines to express a sense of place and character.

REGION

Eden Valley, South Australia

VINTAGE CONDITIONS

Ideal warm and sunny conditions through flowering and fruit set established healthy crops. Cooler conditions followed with above average rainfall throughout spring and in to summer, building large, strong canopies. One of the most challenging final ripening periods ensued through late March and April with the continuing cool conditions leading to a steady ripening. Regular rainfall patches in early autumn made timing of harvest difficult, but we were able to find a good balance between ripeness and seasonal pressure toward the end of March to harvest this fruit.

WINEMAKING & MATURATION

The grapes were picked in the cool of the early morning and transported directly to the winery for crushing. After draining off skins, the wine was fermented at a cool temperature with specially selected Chardonnay yeast. After a few days, the wine was transferred to French oak hogsheads to complete ferment and then remained in oak for a further 8 month period, with regular lees stirring. After ageing, individual parcels were selected, removed from oak, blended, fined and filtered prior to bottling in January, 2024.

TASTING NOTE

Colour - Pale straw with a tinge of youthful green.

Nose - Lifted honeydew melon, white peach and nectarine and hints of ripe lemon citrus with creamy, classy toasted oak notes.

Palate - bright fresh varietal stone fruit flavours, soft and smooth textured mid palate with elements of biscuit/pistachio and crisp mineral acid, freshening the finish perfectly.

ANALYSIS

Alc/Vol 12.3% **T.A** 6.26g/L **pH** 3.45 **RS (Glucose & Fructose)** 1.15g/L

PEAK DRINKING

Enjoy the graceful transition this wine will experience over the coming five years.

ENJOY

Best matched alongside Sashimi Tuna with a mussel-saffron sauce, grilled sourdough and aioli, or whole grilled Spencer Gulf King Prawns with Kampot pepper, lime and curry leaves.