



2010 STONEWELL SHIRAZ

THE BEST WINE OF EACH VINTAGE & ONE OF THE WORLD'S GREAT SHIRAZ.

The story of Stonewell Shiraz began in 1987 when Peter Lehmann decided to make a special Shiraz - a wine of immense intensity and muscularity that would demand time in the barrel and bottle before release. The wine was named 'Stonewell' after the district that he believed best showed the characters admired most in Barossa Shiraz.

This tradition has continued and each vintage the best Shiraz from our legacy of growers' Barossa vineyards is chosen to create Stonewell. Usually no more than a dozen small, old vineyards are selected each year, the oldest planted in 1885. The berries are small and sparse with crops typically less than 1.5 tonnes per acre.

The pedigree of these vineyards and the knowledge that has been passed from each grape growing generation to the next assures us that Stonewell Shiraz is a wine of great longevity that can be cellared with confidence for many years to come.



Andrew Wigan, Chief Winemaker

Winemaker's note

The outstanding 2010 vintage has produced a densely coloured Stonewell with a black centre and bright crimson edge. The bouquet is beautifully integrated with dark briary fruits, chocolate and a touch of aniseed. The palate shows the richness and length expected of a great Stonewell and the finish is firm but finely grained- a wine of great dignity that will continue to improve for many years with careful cellaring.

Vintage

After a short burst of heat in late January and early February, it was warm and stable for the remainder of the vintage producing richly flavoured red wines of exceptional quality.

Vineyards

Extremely low yielding vineyards predominantly from the northern Barossa parish of Ebenezer with the remaining fruit coming from Nuriootpa, Freeling and our own vineyard on Stonewell Road.

Winemaking

Fermented and macerated on skins for up to 2 weeks with some partial barrel fermentation. After pressing and clarification, matured in 90% French and 10% American oak hogsheads for approx 14 months.

Enjoy

Savour with rich game dishes, roast beef, and cheese such as Parmigiano Reggiano, aged cheddar or Grana Padano.

Analysis

Alc/vol 14% T.A 6.4g/L p/H 3.56 RS 3.5g/L



peterlehmannwines.com

5 STAR WINERY RATING James Halliday, Australian Wine Companion
 International Winemaker of the Year 2003 & 2006, Australian Producer of the Year
 2003, 2006 & 2008 - International Wine & Spirit Competition.