

CRAFTED IN THE BAROSSA SINCE 1979.

2013 PINOT NOIR CHARDONNAY SPARKLING CUVÉE

A graceful addition to any celebratory or special occasion, Peter Lehmann Wine's Sparkling White Cuvée is crafted from a beautifully balanced blend of Pinot Noir and Chardonnay grapes.

Sourced from premium vineyards scattered throughout the Barossa Valley floor, this wine is a delightful expression of refined winemaking skill and expertise. This Sparkling Cuvée is sure to dazzle, and is best enjoyed chilled from a flute-shaped glass, to capture the effervescent beads and aroma.



Winemaker's Note

This elegant Sparkling Wine is a beautiful pale straw colour accompanied by a fine persistent bead. The complex bouquet is layered with fresh citrus and delicious toasted notes. Extended ageing adds a rich creaminess and texture to the palate, which is enhanced by a refreshingly crisp finish. Best enjoyed now, without further cellaring.

Vintage

The 2013 vintage was our earliest vintage yet, with the weather fine and dry throughout. The crop was small and produced outstanding white wines of sophisticated delicacy and purity of fruit.

Vineyards

Composed of Pinot Noir (63%) and Chardonnay (37%) grapes that were sourced from some of the finest vineyards on the Barossa Valley floor.

Winemaking

The grapes were picked at the optimum time to maximise the natural acidity and enhance delicacy. The base wine spent six months on its primary yeast lees prior to tirage bottling. Following secondary fermentation in the bottle, the wine spent a further five years on its yeast lees prior to bottling.

Enjoy

The perfect accompaniment to freshly shucked oysters or as a pre-dinner or celebratory drink.

Analysis

Alc/Vol 12.0% TA 6.4g/L pH 3.14 RS 8.7g/L*

*Glucose & Fructose



Tim Dolan, Senior Winemaker

