

CRAFTED IN THE BAROSSA SINCE 1979.

2017 PORTRAIT BAROSSA SHIRAZ

Our Portrait wines are the perfect introduction to the renowned Barossa varietals and their classic styles. The wines are crafted to represent our "Portrait" of what a Barossan Shiraz, Cabernet Sauvignon, Riesling or Grenache Rosé should taste like.

These wines keep the promise Peter Lehmann made to growers across the region to always make wines that showcase the true character of the Barossa. They are a nod to the collective heritage and individual capabilities of the people, vineyards and vines of the Barossa, the whole Barossa wine community.



Vineyards	Sourced from selected premium Shiraz vineyards located throughout the Barossa.
Vintage Conditions	The Spring of 2016 supplied bountiful rain and overflowing rivers across the Barossa and Eden Valley. This set up the vineyards perfectly for the growing season, where above average crops and healthy canopies allowed the fruit to hang on the vine for longer - resulting in an elegant, full bodied and balanced style of Portrait Shiraz.
Winemaking & Maturation	Fruit was fermented on skins for seven to ten days. Following pressing, clarification and blending, the wine was matured in 10% new French and American oak 300L hogsheads for 12 months prior to bottling.
Colour	Deep red with a black centre
Aroma	Red berries, charry spice with chocolate and liquorice notes
Palate	Chocolate carries through to the palate, which is abundant with rich red fruits and a soft finish
Winemaker's Note	Made in the style of the very first Peter Lehmann Shiraz wine made by our founder Peter Lehmann. Fruit from more than 60 growers across the length and breadth of the Barossa makes up the final blend, delivering a rich and generous wine with a soft finish.
Peak Drinking	Enjoy now or can be carefully cellared until 2027.
Enjoy With	The youthful freshness of this wine makes for perfect lunchtime drinking. Excellent with Mediterranean style dishes such as pizza, pasta or chicken. Also good with a spicy barbequed sausage in fresh bread!
Wine Analysis	Alc/Vol 14.5% TA 6.21g/L pH 3.62 RS 0.55g/L*

*Glucose & Fructose

Nigel Westblade, Chief Winemaker

