

FROM THE CELLAR...

PETER LEHMANN WINES



YOU HAVE TO VISIT OUR WINERY BECAUSE...

“You can’t sell hospitality on a label. You have to come here to experience it.”

– Katelin Boase, Events & Hospitality Manager, Peter Lehmann Wines

FIRST IMPRESSIONS

November 15, 2018

Having previously attended a tasting of Peter Lehmann Wines as part of their 2016 product re-launch, we had a pretty good idea what to expect in terms of their award-winning wines. The enormity of the operation and the sense of community, however, took us by surprise.

THE LAY OF THE LAND

Peter Lehmann, a member of the Order of Australia, founded the illustrious estate in the last 1970s, turning it into one of Australia’s most recognized and respected producers. Not only does his legacy live on, so do his wines.

In more recent times, Casella Family Brands, the owners of Brand’s Laira, Yellow Tail, and Morris Wines, acquired Peter Lehmann Wines in 2014. Since then, production has more than doubled, rising from about 8,000 tonnes crushed per year to just under 20,000 tonnes crushed annually. The latter figure represents about a quarter of the total production in the Barossa Valley.

The winery’s offerings fall under nine different labels, each telling a different story, so to speak. From the premium Stonewell and VSV ranges to the Clancy and Art & Soul lines, you’ll find something to satisfy every budget and taste. The grapes used in Peter Lehmann wines stem not only from the estate, but from over 140 growers, who deliver high quality fruit year after year.

In addition to producing some of Australia’s best wines, the folks at Peter Lehmann host cultural events on their gorgeous estate. One of

the marquee music festivals, “A Day on the Green,” typically held in February, attracts around 7,000 people. World-renowned artists who have played the event include Crowded House, John Farnham, and Diana Krall. An outing with great food, fantastic wine, and world-class entertainment: what could be better?



A view from the production side of Peter Lehmann Wines.

WINEMAKING PHILOSOPHY

Without a doubt, consistency, quality, and respect for the grapes, the land, and the people (the winery staff, the growers, and the consumers) epitomize Peter Lehmann Wines. Another facet of the estate's philosophy could be summarized in two words: delayed gratification. Most would agree wines are best poured when they reach their peak, as it were, and we kept hearing this message. Now, the veritable challenge consists of waiting until that time, which, in some cases, especially with the premium offerings, could be anywhere from five to 20-plus years. If you can wait that long, all the power to you, because you'll surely reap the rewards.

ONE-ON-ONE WITH KATELIN BOASE, EVENTS & HOSPITALITY MANAGER, PETER LEHMANN WINES

As Katelin toured us around the expansive property in her white SUV, showing us the vines, the production areas, and the non-business side of things, she answered our questions with professionalism, humility, and an infectious enthusiasm.



Peter Lehmann's official guest greeter, Monty.

Q: What do you like most about wine?

A: Socially, wine is a part of everyday life, bringing people together to enjoy, it brings a smile to everyone and creates conversation no matter where you are in the world.

Q: Of all the wines you produce, which one is your favourite and why?

A: Either our Masters Margaret Semillon or Wigan Riesling. The graceful aging flavour profile is outstanding and truly unique to Barossa/Eden Valley.

Q: What is your ultimate favourite wine and why?

A: Cabernet from Napa Valley or Grenache from Blewitt Springs, a sub-region in McLaren Vale, South Australia. New world wines are ever-evolving and developing in style.

Q: What's the best part of your job?

A: The diversity in my role. I get to meet great people, host events, and coordinate our hospitality offering in our Cellar Door.

Q: What's the worst part of your job?

A: I don't have one. This is my dream job.

“Come experience a sense of community. Share what Peter and Margaret built.” – Katelin Boase

Q: What is your most embarrassing wine moment?

A: I don't have one.

Q: Tell us one thing about you or your winery nobody else knows.

A: Although not a secret, nothing is blended until classification. We source from 130 growers, of which all fruit stands independently until blended.

[We came to learn this meant the grapes from each individual grower are crushed, fermented, and kept separate until they are classified (sampled and tested), at which point they may be blended, then bottled.]



A charcuterie plate available for lunch at Peter Lehmann – highly recommended.

THE TASTING...

As we sat on the outdoor terrace overlooking a gorgeous green space flanked by Eucalyptus trees, Conor Roche, Wine Room Ambassador, treated us to a flight of six different wines, all offering something different in the nose and on the palate.

All the while, we snacked on a delicious cheese and charcuterie board that enhanced each wine sampled.

We started with the clean, refreshing 2017 Portrait Eden Valley Riesling (price: \$16 AUD), and ended with the concentrated and complex 2013 Mentor Cabernet Sauvignon (price: \$38 AUD)

In between, we tasted the:

- 2013 Wigan Eden Valley Riesling (price: \$28 AUD)
- 2015 Clancy’s Red (price: \$11 AUD; Cabernet Sauvignon, Shiraz, and Merlot)
- 2016 the Barossan Shiraz (price: \$23 AUD)
- 2014 Portrait Cabernet Sauvignon (price: \$16 AUD)

Of the wines we tasted, we preferred Clancy’s red, a blend of 55% Cabernet Sauvignon, 35% Shiraz, and 10% Merlot. On the nose, we took in strawberry jam, eucalyptus, mild chocolate, raisin, ink, and, of all things, tomato ketchup (or red sauce, as they say in Australia). In the mouth, this full-bodied, red blend, with medium acidity and round, drying tannins, offered up blueberries, dark plums, blackberries, blackcurrant leaf, roasted tomatoes, and chocolate. The long, drying finish rounded off the experience. It paired beautifully with a South Australian cheddar cheese. The Barossan Shiraz finished a close second.

Although we didn’t have a chance to taste any of Peter Lehmann’s other offerings, which includes a Semillon, a botrytis Semillon, a Moscato, a “light pass” Shiraz, not to mention, our favourite, the Eight Songs Shiraz, we highly recommend you give them a try.

FINAL NOTES

We left Peter Lehmann Wines with a bit of a dilemma, namely, how to get our hands on a few more of their offerings that make it over to North America... We also can’t wait to return to the estate during the month of February, so we can attend A Day on the Green.

Contact Peter Lehmann Wines

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Inside the Peter Lehmann cellar door.