Peter Lehmann Hill & Valley Chardonnay, Eden Valley 2024

APL0052024

Peter Lehmann

— Eden Valley, , Australia

Sensitive winemaking techniques allow this wine to express a sense of place and character.

Production

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 is fermented at a cool temperature with specially selected Chardonnay yeast. After a few days, the wine is transferred to French oak hogsheads to complete ferment and then remains in oak for a further 5 month period, with regular lees stirring. After ageing, individual parcels are selected, removed from oak, blended, fined and filtered prior to bottling.

Tasting note

A nose of aromatic fresh peach and nectarine balanced by nutmeg and almond spice with salted buttery notes. The palate is rich, full of soft white nectarine, hints of lemon citrus finishing with a crisp, dry & lingering acidity.