Peter Lehmann Stonewell Shiraz, Barossa Valley 2018

APL0202018

2018 Vintage

Decanter World Wine Awards Silver 2025

Peter Lehmann

— Barossa Valley , Australia

The story of Stonewell Shiraz began in 1987, is named after the Barossa district – the heartland of wine, its made from the very best, special grapes, affectionately named 'Little Black Jewels'
drawn only from low-yielding vineyards that produce sparse bunches with tiny, but intensely flavoured fruit.

Production

When Peter Lehmann started making wine in 1980, a large focus was placed on the Australian signature variety – Shiraz. Over the following years he noted that, although the local vineyards consistently produced high-quality fruit, only a few were producing exceptional fruit of intense and robust flavours. Those special grapes, affectionately named 'Little Black Jewels' by Lehmann, were sourced and crafted into what we now know as Stonewell. Their 'Little Black Jewels' are picked when they are slightly riper to increase colour and create greater depth and mouthfeel. Fruit from the best Shiraz vineyards is kept separate during crushing and early barrel maturation until the annual vintage classification where intense colours and concentrated flavours are seen as potential Stonewell varieties. As the story goes, Peter Lehmann and Andrew Wigan had to hide the wine to allow for optimum ageing to occur over a five-year period.
Sourced from vineyards in the Light Pass, Nuriootpa & Moppa districts from selected parcels belonging to five of Peter Lehmann's valuable growers. Some of these vines are circa 60+ years old and dry-grown.

The grapes are picked in the cool of the night and crushed immediately into stainless steel fermenters for 7-12 days. After pressing off skins, the wine is then matured in new and older hogsheads for 15 months prior to fining, filtration and bottling. The wine rests in their temperature controlled warehouse for four more years prior to labelling and release.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Barossa Valley

Grape Varieties:
Shiraz 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
9311910106883

Tasting note

Lifted powerful blackberry fruit, a sprinkle of blue fruits and hint of smoky oak char on the nose. A palate of rich plums, spiced fruitcake, a slight minty freshness and an oily/inky mouthfeel with a long & fine chalky tannin structure - everything is in its right place, it will be exciting to see where this wine is situated in 5-10 more years.

Food Match

The Stonewell is built to match rich meat dishes. Char-grilled medium rare scotch fillet with a creamy mushroom sauce, served with roasted baby carrots and duck-fat chat potatoes would be the ultimate heavenly pairing.