Peter Lehmann Masters Margaret Semillon, Barossa Valley 2018

APL0402018

Peter Lehmann

— Australia

Margaret Lehmann is the great woman beside the great man. Peter Lehmann winemakers rewrote the rulebooks of Barossa Semillon in the early 90s, eschewing oak and opting for an early-picked style that lent itself to ageing. The result is Margaret Semillon. Released after five years cellaring, it has youthful lemongrass aromas and citrus acidity that belie its age; and complexity you would expect from an aged white with a bountiful trophy cabinet.

Production

Sourced from long standing Peter Lehmann growers, 50% Fiebeger Home Block (Vine Vale), planted in 1945 and 50% Scholz Willows Home Block (Light Pass), planted in 1936. The grapes are picked early and fermented cold for two weeks in stainless steel tanks to retain fruit delicacy. Following a two-week fermentation period, the wine is fined, clarified and filtered and bottled prior to a five-year maturation period in their temperature controlled warehouse.

Tasting note

A nose of lifted lemon curd, lime juice, green apple and nashi pear aromas, with a hint of lanolin and savoury biscuit in the background. The flavour is classic Margaret Semillon, pure lemon sherbet acidity and waxy blossoms accompanied by a subtle complex honeyed palate that is developing weight and a creamy texture beautifully. A length of lychee juice and floral characters round out this sophisticated wine beautifully.

Food Match

A superb accompaniment to pan-seared scallops in a garlic cream sauce, baked snapper or roast chicken or pork with mixed herb rubs.

ABV:
11.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Barossa Valley

Grape Varieties:
Semillon 100%

Suitable for:
Vegetarian

Bottle Barcode:
9311910106890