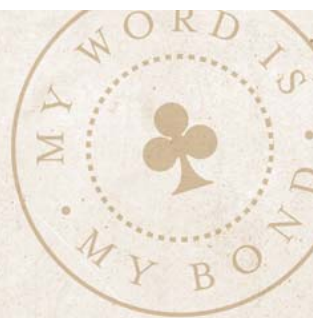


Peter  
**LEHMANN**



FAITHFUL TO TASTE, NOT CONVENTION SINCE 1979

## 2010 BLACK QUEEN SPARKLING SHIRAZ

Sparkling Shiraz is a unique Australian wine style, first developed in South Australia in the late 1800s. In the 1930s, 40s & 50s, the Seppelt winery at Great Western in Victoria became the home of great Australian sparkling Shiraz, or sparkling Burgundy as it was commonly known at the time.

Chief winemaker Andrew Wigan grew up in a town close to that winery and those sparkling Shiraz held a strong attraction for a young winemaker. Ever since he came to the Barossa in the mid 1970s to work with Peter Lehmann, he wanted to make a great sparkling wine from Barossa Shiraz.

We started making a few cases each year in the 1980s and didn't get really serious about it until the first wine was released in 1999 from the 1994 vintage after 5 years cellaring in the bottle on tirage.

We named it The Black Queen in honour of the most hauntingly famous Black Queen of all, The Queen of Sheba, who describes herself in the book of Solomon "I am black, (and) comely." There can be no better description of this wine.



Andrew Wigan, Chief Winemaker

### Winemaker's note

Beautifully deep in colour with a persistent fine bead. The bouquet shows hints of Satsuma plum and black cherry leading to an explosion of dark, exotic fruits on the palate - a very special sparkling red for times of celebration.

### Vintage

After a short burst of heat in late January and early February, it was warm and stable for the remainder of the vintage producing richly flavoured wines of exceptional quality.

### Vineyards

Made from Shiraz grown on premium low yielding vineyards in the Light Pass district of the Barossa.

### Winemaking

Fermented on skins for 7 - 10 days, pressed, clarified and then matured for 12 months in older French oak hogsheads. The base wine was then bottle-fermented and aged on its yeast lees for 2 years.

### Enjoy

The perfect celebration wine - a great party starter and wonderful for a lazy Sunday brunch. Try it with smoked oysters wrapped in bacon and grilled, roast turkey or peking duck pancakes.

### Analysis

**Alc/vol** 14.2%    **T.A** 6.53 g/L    **pH** 3.54    **RS** 28.0g/L



[peterlehmannwines.com](http://peterlehmannwines.com)

5 STAR WINERY RATING James Halliday, Australian Wine Companion  
International Winemaker of the Year 2003 & 2006, Australian Producer of the Year  
2003, 2006 & 2008 - International Wine & Spirit Competition.