

FAITHFUL TO TASTE, NOT CONVENTION SINCE 1979.

2013 STONEWELL SHIRAZ

THE BEST WINE OF EACH VINTAGE & ONE OF THE WORLD'S GREAT SHIRAZ.

The story of Stonewell Shiraz began in 1987 when Peter Lehmann decided to make a special Shiraz - a wine of immense intensity and muscularity that would demand time in the barrel and bottle before release. The wine was named 'Stonewell' after the district that he believed best showed the characters admired most in Barossa Shiraz.

This tradition has continued and each vintage the best Shiraz fruit from our extensive network of growers is chosen to create Stonewell. Usually no more than a dozen small, old vineyards are selected each year, the oldest planted in 1885. The berries are small and sparse with crops typically less than 1.5 tonnes per acre.

The pedigree of these vineyards and the knowledge that has been passed from each grape growing generation to the next assures us that Stonewell Shiraz is a wine of great longevity that can be cellared with confidence for many years to come.



Winemaker's note This limited release Stonewell has a dense deep black centre with a deep garnet rim. The wine exhibits aromas of dark plum and chocolate with hints of mint. Its structure is superbly taut with intense depth of fruit reined in by the firm tannins. A wine made in strictly limited quantities, this Stonewell release is a wine for posterity and may be cellared with confidence until 2035.



Andrew Wigan, Chief Winemaker

Vintage The 2013 vintage was very early and one of the driest and quickest in many years with the weather remaining warm to hot throughout the growing season. However, without any extended heat waves, the unusually small crop produced highly coloured, richly structured red wines, destined for many years in the cellar.

Vineyards Four of our premium Barossa low-yielding vineyards were selected for the Stonewell 2013 - the Obbietivo Home Block, Bethany Unit Trust Keil Block, Wayne Falkenberg Home and Roesler Home.

Winemaking Fermented and kept on skins for two weeks, together with partial barrel fermentation during this time. Following pressing and clarification, the wine was matured in French oak hogsheads for 15 months.

Enjoy Savour with rich game dishes or roast beef, or enjoy with cheeses such as Parmigiano Reggiano, aged Cheddar or Grana Padano.

Analysis Alc/Vol 14.5% TA 6.41g/L pH 3.56 RS 3.0g/L

