



PETER LEHMANN

Barossa

FAITHFUL TO TASTE, NOT CONVENTION SINCE 1979.

2013 VSV HEARN DEN EDEN VALLEY SHIRAZ

Over the past decade, some special pockets of land have consistently stood out to the winemakers for their quality and individual character. Fruit from these vineyards was set aside, and made in small batches to highlight this character as single vineyard wines. The commitment of each grower is recognised with their signature on the label.

Our tightly held VSV - Very Special Vineyard - wines are only made in exceptional years when a single site delivers the ultimate harmony of varietal and region.

This vibrant Shiraz is from a single vineyard situated at 440metres above sea level, owned by the Hearnden family east of Mt. McKenzie in the Eden Valley. It is known within the family as Jack's Block. The vineyard was planted in 1998 in low fertility, grey podsolic soil containing schist and quartz. As a result the yields are low which in turn produces wine of great character and a real sense of place.



Andrew Wigan, Chief Winemaker

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| Winemaker's note | The outstanding 2013 vintage in Eden Valley has produced a single vineyard, limited release Shiraz with a deep, vibrant colour and a bouquet of dark plums with just a hint of chocolate and aniseed. The palate is richly structured with a firm, lingering finish and rarely do you see a Shiraz of this intensity from the high hills of Eden Valley. It is a wine that can be enjoyed in its vibrant youth but will certainly repay careful cellaring over the next 5-10 years. |
| Vintage | The 2013 vintage was our earliest and one of the driest and quickest for many years. The weather remained warm to hot throughout but without any extended heat waves and the unusually small crop has produced highly coloured, richly structured red wines destined for many years in the cellaran outstanding red wine vintage. |
| Vineyards | This is from a single vineyard owned by the Hearnden Family east of Mt. McKenzie in the Eden Valley of South Australia. |
| Winemaking | The wine was fermented on skins for 16 days and then aged in French oak hogsheads for 12 months prior to bottling. |
| Enjoy | Try it with steak and Guinness pie, Peking Duck or a good, strong Cheddar. |
| Analysis | Alc/vol 14.5% T.A 5.86g/L p/H 3.56 RS 2.8g/L |



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.