



2011 WEIGHBRIDGE SHIRAZ

Named in honour of the Weighbridge, the location where growers deliver fruit to the winemakers every day during vintage at Peter Lehmann Wines. This is where relationships are forged and great wines are born.

At Peter Lehmann Wines, we believe the truest test of any winemaker is to taste the most affordable wines, the type you could enjoy every day. If this is good, then the more expensive wines will be outstanding.

And so our commitment to exceptional wine quality at any price point and for every occasion is driven by a desire to be judged a winemaker of quality for every wine we make.

We have established a close partnership with growers in South Australia to enable us to produce a rich and vibrant wine perfect for everyday drinking, a wine that displays strong varietal definition. This is a delicious style of Shiraz, instantly appealing and a great partner with food.



Andrew Wigan, Chief Winemaker



peterlehmannwines.com

Winemaker's note	The colour is cherry red with hints of dark plum and chocolate on the nose. The palate is fruit driven and textural reflecting the vintage of 2011. A wine to give immense enjoyment in its lively youth.
Vintage	Unusually mild cloudy weather has given rise to softly textured red wines with good varietal definition.
Vineyards	Selected South Australian Vineyards.
Winemaking	The fruit was fermented on skins for seven days prior to pressing, clarification and blending. A portion of the wine was matured with French and American oak for 12 months prior to bottling but this is essentially a fruit-driven style.
Enjoy	This fresh, lively Shiraz is a delicious partner for steak, meat based pasta dishes and pizza, and is splendid with a good matured cheese.
Analysis	Alc/vol 14.5% T.A 5.6g/L p/H 3.57 RS 3.0g/L

5 STAR WINERY RATING James Halliday, Australian Wine Companion 2011 & 2012
International Winemaker of the Year 2003 & 2006, Australian Producer of the Year
2003, 2006 & 2008 - International Wine & Spirit Competition.

Safra 2011. Prova no Wine Day Decanter, na Porcini Trattoria em 16/06/2015.