

Peter
LEHMANN
of the Barossa

The PEOPLE, STORIES & WINES THAT MAKE the BAROSSA FAMOUS



Andrew Wigan

Andrew Wigan, Chief Winemaker

2008 Barossa Clancy's Red

Exceptional quality. Incredible value. The Classic Australian Blend.

Peter Lehmann's Clancy's blend has become a firm favourite with lovers of red wine around the world. We follow the pioneering Australian tradition of blending Shiraz with Cabernet Sauvignon, but give it our own touch with the incorporation of Merlot and Cabernet Franc to give a soft, approachable and richly enjoyable red wine.

Successive vintages of this wine have gained major recognition around the world for being an exceptional wine at a very fair price. America's leading wine magazine, Wine Spectator, has selected Clancy's in its prestigious Top 100 Wines of the Year listing on no less than four occasions since 1997, and selected the 2004 vintage to appear in its inaugural list of the world's Top 100 Wine Values.

Winemaker's Note	<i>A dark centre with a garnet rim. The nose shows lots of Barossa chocolate, dark plum and hints of violet. It is a wine with good fruit complexity which draws upon the attributes of each variety in the blend: Shiraz gives richness and fruit, Merlot adds a textural softness and the Cabernet Sauvignon with its firm tannins reins in the fruit to give a wine of flavour, balance and structure.</i>							
Vintage	<i>The 2008 vintage after an early start, was marked by perfect harvest weather, warm days and cool nights during February. This was then followed by a burst of heat at the end.</i>							
Vineyards	<i>A blend of 50% Shiraz, 34% Cabernet Sauvignon & 16% Merlot from selected Barossa vineyards.</i>							
Winemaking	<i>Fruit was fermented on skins for seven days. Following pressing, clarification and blending, the wine was matured in French and American oak hogsheads for 12 months prior to bottling.</i>							
Enjoy	<i>Clancy's is a wine to enjoy with friends over a bowl of pasta, platters of pizza, and sizzling roast chicken. It will always be a welcome guest at a BBQ!</i>							
Analysis	Alc/Vol	14.5%	T.A.	6.28 g/L	pH	3.46	RS	2.90 g/L

2003 & 2006 International Winemaker of the Year - International Wine and Spirit Competition
www.peterlehmannwines.com



Safra 2008. Prova no Wine Day Decanter, na Porcini Trattoria em 16/06/2015.