

*The Weighbridge is a small building built of local marble stone by Peter Lehmann and his mates, the growers of the Barossa. It is where every vintage the best fruit from the best vineyards in the Barossa is received, where it is weighed and assessed for quality before being made into wine. It is also the home of the growers and the winemakers each vintage, where they meet to discuss the news of the day and share a glass of wine and a bite to eat – a 'schluck' and a 'schnitte' in the local speak. It is very much the heart of the Barossa, and continues to stand as a symbol of the commitment Peter Lehmann made to his mates when he established the winery in 1979.*

I N S I D E

Coming Events  
NAB Barossa Gourmet Weekend

New Wine Releases

PLW Green Initiatives

Barossa's newest  
Young Ambassador

A range of exclusive offers for  
our Weighbridge Members



## 2009 Vintage Report.

There have been varying stories about the 2009 vintage, and these differences occur both between regions and wineries within the Barossa. So what are we saying about the PLW 2009 vintage? Well, perhaps we should let our Chief Winemaker, Andrew Wigan explain...

*'Looking back, we started crushing on 30th January, and this eclipsed the previous earliest start (set in 2008) by one day. The lead up to harvest, whilst quite dry, was relatively cool, apart from a burst of hot weather in late January to early February. Fortunately, the weather then settled to warm days and cool nights allowing the vineyards to recover and the majority of the grapes to ripen slowly, producing wines with excellent colour and flavour.'*

*Vintage was effectively over by 17th April, with the Botrytis Semillon harvested on the 12th May. The total crush was approximately 11,000 tonnes, which is down nearly a third from 2008. While the volume is lower than last year, we are very excited with the quality, as the white wines are showing well, with Riesling and Semillon being the stand out varieties.*

*It is an outstanding red wine year, with the wines exhibiting strong varietal character accompanied by incredible depth of colour. Shiraz is the strongest we have seen since 1998, and many other varieties such as Grenache, Mourvèdre and Tempranillo are also exceptional. All in all, we believe that 2009 will be regarded as a vintage of great quality.'*

# Hello from the Barossa.



Life in the vineyard is a never-ending cycle. Whilst it seems that Vintage 2009 was just yesterday, the Autumn leaves have fallen, and our growers are trudging up and down their rows of Barossa vineyards with their snips to prune the vines. Before long the shoots will start to show, providing the first glimpse of Vintage 2010.

In this Winter edition of the Weighbridge Newsletter we meet the Barossa's newest Young Ambassador, and take a look at the PLW green initiatives. We will also let you know what is in store for coming months, new additions to the range, and our latest bargains. So relax, pour a glass of your favourite 'Lehmann', and enjoy the news we have for you from our 'neck o' the vines'... The Barossa.

Cheers,

**Daniel Mattschoss – Cellar Door Manager**

## Coming Events.

### **NAB Barossa Gourmet Weekend**

**Saturday 22nd and Sunday 23rd August 2009**

PLW has always been considered one of the places to be at 'Gourmet', and this year will be no exception. We are once again teaming up with Adelaide's renowned Rigoni's Bistro, accompanied by music from alternate country roots act, The Huckleberry Swedes.

### **Grigoryan Brothers – Distance – Friday 28th August 2009**

Regarded as two of Australia's most talented guitarists, Slava and Leonard Grigoryan return to the Peter Lehmann Wines Cellar Door for an intimate evening concert. Coming from an eclectic musical background, improvisation has always been an important part of their musical language. This combination of influences sets their performances apart from other classical ensembles attracting a very diverse audience. Tickets are strictly limited and always sell out quickly – contact Cellar Door on (08) 8563 2100.

### **Para Road Wine Path – Sunday 15th November 2009**

A genuine family day that is widely supported by the locals of the valley. Along with neighbours Langmeil, Richmond Grove and Stanley Lambert Wines – PLW turns on a day of good honest grub, cracker wines, and fine tunes to deliver a relaxing day in our little part of the valley.



# New Wine Releases.



### **2004 Stonewell Shiraz**

The new vintage of our flagship Shiraz has arrived and has already proven to dazzle the palates of both journalists and punters alike. The first of three cracker vintages from the mid-naughties, the '04 is widely viewed as a return to the classics of 1996 and 1998. Check out the reviews below:

*A perfect wine (I didn't flinch in giving it 20/20) and in my opinion this is the greatest Stonewell ever. The 2004 is a life-changing experience in every respect and you must still remind yourself that it is mind-blowing value for money, given that it costs around the same as a half decent bottle of NV Champagne. I cannot stress to you just how incredible this wine is. So beg, borrow or steal to get an allocation... and I will see you in the queue.*  
Matthew Jukes – Matthew Jukes 100 Best Australian Wines 2009

*The 2004 Stonewell Shiraz (95 points, \$90) yields only to the 2002 and 1998 vintages in quality and is on par with the '96. ... while I have no quibble with 2010-24 drinking span predicted by Lehmann, it would be no sin to open a bottle this year. It is, after all, five years old. Strongly coloured, with some crimson notes remaining, it is medium to full bodied, with an excellent mid-to-back palate line to the black fruits, leading to a strikingly long finish and aftertaste, the balance and structure all one could wish for.*  
James Halliday – The Weekend Australian January 24-25 2009.

As always we only have a limited number of Stonewell Shiraz to offer, so don't delay as we'd hate for you to miss out.

### **2008 Layers White**

What do you get when you blend five completely different white varietals together? Success! A unique blend of Semillon, Gewürztraminer, Pinot Gris, Chardonnay and Muscat Gordo Blanco – it may be a mouthful to say, but not to taste. It simply works, as each variety contributes to the blend in its own way thus creating its own... layer. Oh, and by the way you must try it with food, this is when it really sings!

### **2007 Light Pass Shiraz**

Light Pass in Barossa, South Australia – population: 423. Not only does this central Barossa town have two Lutheran churches, and what must be one of the smallest schools in the state – it's also home to our Chief Winemaker, 'Wig' and a large crop of our loyal grape growers. Of the many vines you see as you travel along Light Pass Road, you could almost bet that their fruit will be heading to Peter Lehmann Wines. So what is the character of this Shiraz from three vineyards off Light Pass Road? It's soft, rich and supple – a style that screams 'Lehmann'. If you love PLW Shiraz, you'll love the Light Pass!

# Peter Lehmann Wines Green Initiatives.

For years now the team at Peter Lehmann Wines has been committed to reducing the impact the winery has on the environment. We believe it is our responsibility to ensure available resources are used efficiently, the effects of the winery operations on the environment are minimised, and materials are recycled wherever possible. Over the past few months we have upped the ante in this regard by making the following 'green-friendly' changes:

## Packaging

Along with using close to 100% recyclable material for our cartons, our production team have focussed their attention on the bottles used to hold our wine. Our proprietary bottle will soon be lighter by more than 80 grams and our export bottles by up to 200 grams. This adds up to a potential weight saving in excess of 800 tonnes per annum, which equates to a reduction of 195 tonnes of carbon dioxide when transporting the bottles.

## Wastewater Recycling

The use of water within the winemaking process can't be avoided. However in recent years PLW have been able to minimise the use of water per tonne of

grapes crushed to a figure well below industry standards. We have also implemented our own waste water treatment plant at the winery. In addition to this we have invested in a system that will pump much of our waste water from the winery to the North Para Environmental Control facility at Nuriootpa for treatment and then return to the winery to water our extensive lawns and gardens, and for use for some winemaking requirements. It is predicted that this system will be fully operational by October 2009.

## Email Vs Snail mail Communication

Whilst we recognise that not everyone has access to an email account, we also realise that the use of 'snail' mail is not the most environmentally friendly way to send our communications to you. This is why we will now be sending all newsletters and offers via e-mail where possible. Therefore if you have provided an e-mail address, it is through this medium that you will hear from us. Don't forget that if you change your address - let us know, as we would like to still keep you updated on the happenings at Peter Lehmann Wines.



# Barossa's Newest Young Ambassador.



During each Barossa Vintage Festival since 1999, a dozen young Barossans are chosen to participate in the Barossa Young Ambassador Program. From those chosen, one is selected as the Barossa's Young Ambassador until the next Vintage Festival. This year, we were really pleased when one of our own Cellar Door team Bec Gross was announced as the winner.

We have a relatively small team here at Peter Lehmann Wines that make major contributions to 'the people, stories and the wines that make the Barossa famous.' We're like a family so you can imagine our excitement about Bec receiving this prestigious award. To help you get to know our rising star a little better, we put Bec on the spot with our 'seven questions.' Here's what she had to say.

*What is your role at PLW?*

Cellar Door Sales Assistant.

*How long have you been part of the PLW team?*

1½ years.

*Of the PLW wines currently available, what is your favourite?*

2008 Eden Valley Riesling.

*What's the best thing about being part of PLW team?*

The people and the laughs.

*What do you consider your 'fool-proof' food and wine match?*

Fresh Coffin Bay Oysters and a squeeze of lime with Eden Valley Riesling.

*If you wished you had one PLW wine in your cellar, what would it be?*

1989 Cellar Collection Cabernet Malbec Merlot Shiraz.

*What three words would you use to describe the Barossa?*

Food, wine & personalities.