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2005 SEMILLON

The Semillon which delivers quality and value!

Semillon has found a natural home in the Barossa. One of the very first white wine grape varieties planted by the first settlers, the Barossa is now blessed with a rich heritage of old, low yielding Semillon vineyards.

When young, Peter Lehmann Barossa Semillon has lively lift, zesty fruit and good length of flavour. Cellared carefully, the wine will age gracefully, deepening in colour and developing fuller honeyed/citrus characters.

As Peter Lehmann says, "Our style of Barossa Semillon sits beautifully between the freshness of Riesling and the greater weight of Chardonnay. It is a very exciting Australian white wine."

The 2005 vintage produced white wines of great delicacy and wines which exemplify their varietal characters. Whilst wonderful to sip in its lively youth, Chief Winemaker, Andrew Wigan, prophesies a great future in the bottle for the 2005 Peter Lehmann Semillon.

The Stelvin closure has been used to maximise freshness and ensure quality.

Colour: Vibrant pale straw with green tinges.

Bouquet: Clean-cut aromas of lemon flower, hints of grapefruit and bees wax.

Palate: A very elegant and delicate Semillon with persistent lemony lanolin characters on the middle palate. It is tightly structured in its youthful zestiness and finishes with clean crisp, yet soft acidity. The wine is unoaked and totally fruit-driven.

Fruit Source: Selected mature Barossa Valley Semillon vineyards.

Alc/Vol: 11.5%

Serving Suggestions:

Lightly chilled, Semillon is a delicious aperitif, and is a perfect partner for seafood and chicken and a delight with Caesar Salad!



Tasting Note