



2000 MENTOR

*Peter Lehmann's Flagship Cabernet Blend:
A tribute to Peter Lehmann's contribution to the Barossa*

Whilst it can be said of Australia's young yet illustrious wine industry that many have made contributions of excellence, Peter Lehmann is in a category of his own. Not because he sought the status of legend, but because his individual style, character and integrity as a winemaker, champion of the grower and as a man among men, it simply came to pass. In his beloved Barossa Valley and beyond he is to those who know him, *Mentor*.

Each year, the Peter Lehmann winemakers identify the best Cabernet Sauvignon of vintage for blending with selected varieties to create a multi-dimensional wine of great distinction.

Blend: 80% Cabernet Sauvignon, 16% Malbec, 4% Merlot

Fruit source: Stonewell, Ebenezer and Light Pass districts of the Barossa Valley.

The vintage: 2000 vintage was low yielding and produced red wines which are soft and accessible.

Colour: Deep black red with some signs of maturity at the rim.

Bouquet: Attractive leafy Cabernet Sauvignon with hints of violet and cedar box, notes of camphor and blackcurrant.

Palate: Beautiful soft fruit characters of complex cassis and hints of mint, with a seamless oak/fruit integration. Finishes firm with fine soft-grained tannins.

Wood: Barrel fermented and thence matured solely in French oak hogsheads for sixteen months. Bottled December 2001 and cellared for a further two and a half years prior to release.

Cellaring: Careful cellaring will provide development for five plus years.

Alc/Vol: 13%

Serving Suggestions:

Ideal wine for rich game dishes, roast duck or goose. Also excellent with gourmet sausages.



Tasting Note