



2005 WEIGHBRIDGE CHARDONNAY

Unoaked/ Unwooded Chardonnay

This wine honours the unique role of "The Weighbridge" as the meeting place for vigneronns at Peter Lehmann Wines.

When the Barossa was faced with adversity, Peter Lehmann played his wildcard and formed a company to support his loyal growers. Tongue in cheek, he chose The Queen of Clubs, the gambler's card, as his logo. The club motif is, today, a powerful symbol of quality and integrity.

Today, Peter Lehmann Wines is one of Australia's most respected, energetic and innovative winemakers, creating wines which delight wine lovers around the globe.

The Peter Lehmann winemakers have selected premium South Australian Chardonnay picked at optimum maturity to produce a delightfully approachable Chardonnay. Seeking to produce a fresh style of Chardonnay, the Peter Lehmann wine team choose not to use any oak maturation.

The 2005 Weighbridge Chardonnay has been bottled using the Stelvin closure to maximise freshness and consistency of quality.

Colour: Brilliant straw with green tints.

Bouquet: Redolent of freshly picked, sun-ripened white peach.

Palate: Soft fruit giving a generous middle palate, balanced by a delightfully crisp acidity and finishing long with lingering peach flavours.

Vineyards: Carefully identified South Australian Riverland and Barossa vineyards.

Alc/Vol: 13.5%

Serving Suggestions:

A delicious as an aperitif, it is also a delightful accompaniment to roast chicken, creamy pasta dishes, or pan-fried fish.



Tasting Note