



PETER LEHMANN

2023 Wildcard Shiraz

Fortune favours the bold and that ethos infuses every bottle of Wildcard. A tribute to the original spirit of Peter Lehmann Wines, the Queen of Clubs stands for strength, resilience and putting in the hard yards to achieve something remarkable. This rich, generous Barossa Shiraz is crafted in that same spirit. Made for those who live life boldly.

REGION

100% Barossa Valley

VINTAGE CONDITIONS

Ideal warm and sunny conditions during flowering and fruit set produced healthy crops with excellent fruit potential. Cooler weather and above-average rainfall through spring and summer encouraged balanced vine growth and slow, even ripening. A challenging, cool finish to the season in late March and April further extended ripening, allowing the Shiraz to develop vibrant colour, generous fruit intensity, and soft, well-integrated tannins.

WINEMAKING & MATURATION

Harvested during the cooler morning hours and immediately crushed into stainless steel fermenters. The wine underwent a 7–10 day fermentation, before pressing and maturation for 15 months in seasoned French and American oak hogsheads.

TASTING NOTES

COLOUR Deep, intense purple-red colour with remarkable depth and concentration.

NOSE Ripe blackberry, plum and raspberry jam aromas, layered with notes of baking spice and rich dark cocoa.

PALATE Rich and full-bodied with smooth, jammy dark fruit flavours, a velvety texture and soft tannins, offering excellent depth and palate weight, and finishing long with lingering spice and dark chocolate notes.

ANALYSIS

Alc/Vol 14% T.A 6.01g/L pH 3.65 RS (Glucose & Fructose) 1.3g/L

PEAK DRINKING

Cellar until 2028.

ENJOY

Pair with chargrilled meats, Moroccan-spiced lamb cutlets, or rich beef bourguignon. For a vegetarian option, try a roasted field mushroom and thyme tart.

