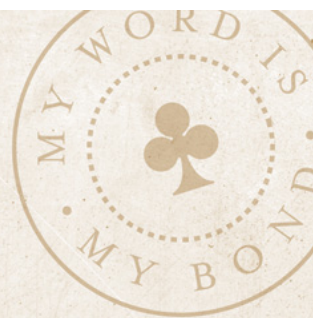


Peter  
**LEHMANN**



FAITHFUL TO TASTE, NOT CONVENTION SINCE 1979.

## 2002 THE KING AD2023

**The Barossa was founded on fortified wines, and there was a time when a winemaker's worth was judged almost entirely on his skill at making fortified wines.**

At Peter Lehmann Wines we maintain the Barossa tradition of producing a few barrels of fortified wine from each vintage and laying the bottled contents to rest and mature in our cellars for 6 or 7 years before release. Fittingly, we title this wine 'The King'.

The reference to 'AD2023' is a tribute to an enduring tradition since our founding in 1979. The wines are labelled with both their vintage and what we believe to be their optimum maturity of 21 years - commonly associated with final entry into adulthood.



Andrew Wigan, Chief Winemaker

### Winemaker's note

The colour has matured to a deep mahogany and is brick red at the edge. The bouquet is deeply complex showing hints of liquorice, black cherries, almond and Christmas cake. The palate shows wonderful richness and finishes with firm, soft tannins in the traditional style - an absolute treasure of a wine.

### Vintage

The 2002 vintage was the coolest on record producing intensely concentrated low yielding vines. The wines produced in this vintage display a unique elegance and style with great definition.

### Vineyards

A blend of Touriga Nacional (54%) and Cabernet Sauvignon (46%) from two old, established vineyards in the heart of the Barossa Valley.

### Winemaking

The grapes were fermented on skins for 3 days and then fortified with high quality brandy spirit to arrest the fermentation and leave some residual grape sugar in the wine. Following a 10 day maceration period on skins the wine was pressed off, clarified and aged in old barrels for 12 months prior to bottling. It was then bottle aged carefully in our Tanunda cellars for many years prior to release in 2016.

### Enjoy

This wine will benefit from decanting prior to serving after a splendid dinner, and served with stilton and freshly cracked walnuts, home made fruit cake or delicious chocolates.

### Analysis

Alc/vol 18.5%    T.A 5.4g/L    p/H 3.51    RS 66.5g/L

5 STAR WINERY RATING James Halliday, Australian Wine Companion 2011 & 2012  
International Winemaker of the Year 2003 & 2006, Australian Producer of the Year  
2003, 2006 & 2008 - International Wine & Spirit Competition.



[peterlehmannwines.com](http://peterlehmannwines.com)