



2005 Mentor

Outstanding Barossa Cabernet dedicated to the 'Champion of the Barossa'.

For his style, integrity and skill as a winemaker, Peter Lehmann has come to be known as 'Mentor' by many of today's Australian winemakers. His conviction that the Barossa was capable of making the best wines in the world extended far beyond Shiraz - he's always called it a 'Garden of Eden', a winemaker's paradise. When it came to selecting a wine to dedicate to Peter Lehmann, it was not without a sense of irony that we chose Barossa Cabernet.

Over the years we have identified vineyards that repeatedly produce the best Cabernet wines, many planted over 60 years ago. These older, low yielding vineyards produce fruit that displays the classic lifted cassis and violet characters of great Cabernet.

Mentor is fermented and matured in 100% French oak hogsheads, which integrates seamlessly with the powerful flavours and structure of the wine. Recognising the greatness from a superb vintage, the winemakers chose this Cabernet for the 2005 Mentor, the second of this line to be released as a straight varietal. This is the best Cabernet we make each vintage and our particular dedication to Peter - the founder of Peter Lehmann Wines and 'Champion of the Barossa'.

Winemaker's Note	<i>Colour is deep with a dense centre. The nose has inviting aromas of classical Barossa Cabernet blackcurrant, hints of mint & cedar box. The palate has a defined Cabernet cassis flavour, a touch of chocolate & vanilla, and shows a superb integration of oak and fruit.</i>							
Vintage	<i>The second of 3 consecutive great vintages for reds, highly rated by the winemakers and producing wines of great depth, flavour and richness.</i>							
Vineyards	<i>Premium Cabernet vineyards in the Ebenezer, Light Pass, Vine Vale and Tanunda sub-districts of the Barossa Valley.</i>							
Winemaking	<i>Fermented & macerated on skins for up to 2 weeks with some partial barrel fermentation. Following pressing and clarification, the wine was matured in French oak hogsheads for approximately 18 months.</i>							
Enjoy	<i>Mentor is an ideal accompaniment for rich duck, goose and game dishes. It is superb with oxtail, braised lamb shanks and wonderful with a fine aged cheddar.</i>							
Analysis	Alc/Vol	14%	T.A.	6.52 g/L	pH	3.51	RS	2.40 g/L

