

VINO FINO

Explore a World of Wine

PETER LEHMANN BLACK QUEEN SPARKLING SHIRAZ 2017



Original price was: \$67.99. ~~\$59.99~~ Current price is: \$59.99.

The Jewel in the Crown

Product Code:	6095	Closure:	Cork
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	Barossa Valley	Alcohol:	14.0%
Style:	Sparkling	Grape:	100% Shiraz
Variety:	Sparkling Red		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

The Black Queen Sparkling Shiraz could be thought of as Champagne for red wine drinkers. The base fruit is from a nearly 100 year old vineyard, aged in older oak for a year and then bottle fermented and aged on lees for 4 years. The result - a mellow, dark fruits and fruitcake flavour packed bubbly that can be enjoyed on a variety of occasions. Served chilled as an aperitif, at the end of a meal or anytime you want a treat!

Winery notes (2017 Vintage)

"Often referred to as the 'Jewel in our Crown' our Black Queen Sparkling Shiraz is a unique and indulgent wine using grapes sourced from premium vineyards in the Barossa region, used to craft this exceptional wine. Best enjoyed chilled, and matches beautifully with rock oysters or roast turkey. A true celebratory wine to enjoy with family, friends and fine food.

Bright and deep red, the aroma is abundant in savoury plum, fennel seed and dark chocolate aromas. The cool, slow ripening vintage of 2017 has melded the quality of Black Queen in to a age-worthy classic. Naturally low in tannins, the wine is soft and abundant in rich dark fruits with a lovely Christmas cake-like finish. The sweetness is apparent, but balanced by the

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complexity of fruit-weight and time spent on tirage before disgorgement.

Fermented on skins for 10 days, pressed, clarified and then matured for 12 months in older French oak hogsheads. The base wine was then bottle-fermented and aged on its yeast lees for four years. After disgorgement, a small percentage of The King Vintage Port was used as an expedition liqueur to build complexity and enhance the rich Christmas cake fruit characters."

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch