

Description:

Peter Lehmann Layers White is a vibrant and aromatic blend from South Australia's Barossa region. It combines several grape varieties—typically Semillon, Muscat, Gewürztraminer, and Pinot Gris—to create a fresh and expressive wine that showcases the diversity of Barossa's white grapes. Designed to be approachable yet complex, it reflects Peter Lehmann's legacy of innovation and quality winemaking.

Tasting notes:

Bright and perfumed, with notes of citrus blossom, lychee, and ripe pear. The palate is soft and fruit-driven, offering flavours of white peach, lime, and spice, with a gentle texture and clean, zesty finish.

Allergens: Contains sulphites.

Dish Pairing:

- Thai green curry
- Grilled prawns
- Roast pork with apple sauce
- Summer salads
- Mild Indian dishes

Talking Point:

The "Layers" label was inspired by the idea of combining different varieties, much like an artist layering paint. Each grape contributes its own character, resulting in a wine that's greater than the sum of its parts—a blend that's both easy-drinking and surprisingly complex.

Peter Lehman Layers White