

# The Inn of the Seasons

Peter  
**LEHMANN**  
*of the Barossa*

Wine Wednesday • February 10, 2010



featuring the Wines of Peter Lehmann

hosted by Janet Fennelly, US Brand Development Manager

4 - 2 oz. tastes for \$15



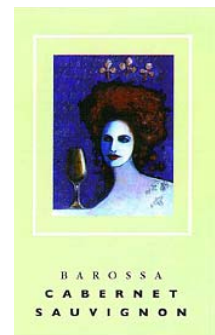
**Semillon** has found a natural home here. It was one of the early white grape varieties planted by the first settlers, and thus the Barossa is blessed with a rich heritage of old low yielding Semillon vineyards. Peter Lehmann Wines pioneered this unique Semillon style - unoaked, lively, zesty, refreshing and crisp with plenty of fruit flavour and great length.

**Layers** is an elegant fusion of flavours drawn from the five white grape varieties. Gewurtztraminer adds spice and mouthfeel, Muscat delivers aromatics, Semillon provides backbone, Chardonnay brings a touch of white peach and Pinot Gris provides nuttiness and texture.



**Clancy's** blend has become a firm favourite with wine lovers around the world. We follow the pioneering Australian tradition of blending Shiraz with Cabernet Sauvignon, but give it our own touch with the inclusion of Merlot to deliver a soft, approachable and richly enjoyable red wine.

**Cabernet Sauvignon** grown in the Barossa results in a beautifully structured wine with hints of violet and mint, and superb blackcurrant on the palate. Our Cabernet Sauvignon has been recognized the world over - the 1993 vintage was awarded 'Best Cabernet in the World' at the London International Wine and Spirit Competition.



Special Bar Menu Available ~  
Come Join Us!