



Production:
7 Tonne, Picked in February and March 2008,
Sourced from individual patches of our Stonewell Hill and Stelzer Road Vineyards .
Total production 5900 bottles
768 Re-Released November 2017

Colour:
Brooding deep rich red, bright rim

Nose:
Milk chocolate over pure 'Barossa plums' with red liquorice and a hint of char,. youthful briar notes and hints of fragrant tea give a
A pretty and inviting nose

Palate:
Ripe plums and red summer berries with lifted sour Cherry undertones, charry yeasty richness overlaid with red strap liquorice, milk chocolate, some earthiness and leather. The fine elegant tannins eventually run into a long lingering savory finish.

David Franz
david Franz

Well, its Saturday and today it's my turn to do the 'run'. I've just dropped Ben to trampoline training - the badly broken arm of last year is long forgotten - so he can continue forging himself into a little bouncing machine. It's an hour and a half drive down (with an hour and a half back to look forward to...)

who am I to complain? Nicki does this drive every Monday through Friday. To think we used to complain about driving Georgie 35 minutes away. Although it's a 'chore,' to be honest its kinda nice to have a little alone time as well - reflecting on the reason we do this at all. Both Nicki and I want our kids to have to chances we didn't really have when we were growing up. I had loving parents that were building Peter Lehmann Wines from nothing to what it is today... which meant that extracurricular activity was done under my own steam. I won't lie - giving our kids these opportunities is a massive commitment. Sometimes it's bloody hard to keep the faith when the day to day slog feels like being worn down a layer at a time... but shit eh... no pain/no gain!! Luckily the hours in the car fade to nothing when I see Ben on the mat. As he bounces his aerial poetry I share from the sideline make it all more than worthwhile!!

The 2008 Cellar Release Benjamin's Promise Shiraz was born in a crucible year. It began as a perfect ripening season yielding - from the early blocks at least - pure ambrosia in the fermenter. The majority of the Shiraz came in with near perfect balance of fruit, acid and ripeness. Without a doubt it was shaping up to be a memorable year... until early March it got HOT!!! All of a sudden there was no relief in sight. A high pressure was stalled over central South Australia and the temperatures hovered in the low to mid 40's, day after sweltering day! Hand pickers were bribed and cajoled to work through hellish conditions while machine harvesters worked day and night, desperately trying to get the fruit in whilst Baume's climbed to unprecedented levels. We were luckier than most getting all but a few small batches off before it was too late, but none the less the 2008 Benjamin's is undeniably a bruiser. In total 24 small batches (550kg to 800kg) were picked from our Stonewell Hill and Stelzer Road blocks. Each batch was hand plunged three times a day during ferment before being basket pressed after a total of 20 days on skins. The wine was filled with full lees to a mix of old and new French Oak for 42 months maturation. 768 Bottles have been re-released in November 2016 of the 2008 Cellar Release Benjamin's Promise Shiraz. Each bottle (as always) has been hand printed wrapped and packaged with care by the team at david Franz before wending its way to you. Enjoy and Cheers!

Benjamin's Promise
2008 Shiraz
- Cellar Release -

