



Peter
LEHMANN

For immediate release

April 2012

Introducing Peter Lehmann Wines' Seasonal Table lunches

It's no secret that the Mediterranean climate and rich soils of the Barossa contribute to an agriculture paradise, with Peter Lehmann Wines' Seasonal Table series celebrating the peak of the season by inviting our friends and family to the winery to enjoy a hearty meal.

With vintage 2012 wrapping up, the inaugural Seasonal Table lunch will be on Friday 11 May, featuring the best of Autumnal produce that thrives in this most fertile season.

The Seasonal Tables are the brainchild of Peter Lehmann Wines' resident chef and gardener, Aileen Proudfoot, drawing on the abundant produce she has access to in the winery's vegetable gardens, and the properties of her family and friends.

To ensure the produce on the table is at its freshest, the menu will be determined in the week leading up to the lunch, after Aileen walks through the winery garden and establishes what fruit and vegetables will be ripe for the Table. With quinces, rhubarb and green beans all coming into season in Autumn, the menu is sure to delight.

The winemaking team will pick a fine selection of wines to capture the Autumnal spirit, and be on hand to talk them through - as well as tell some tall, true tales.

The Seasonal Table series is designed as an intimate meeting of food and wine direct from the source. No more than 30 places are available for each lunch.

Tickets are priced at \$95 per person (all inclusive), and are available by calling 08 8565 9555 or email: cellardoor@peterlehmannwines.com. Upcoming Seasonal Table dates are:

- Friday 13 July: Winter Table
- Friday 14 September: Spring Table
- Friday 14 December: Summer Table

For further information:

Farm Thirteen: Fiona Sainty - 0419 489 055 - fiona@farm13.com.au

About Aileen Proudfoot:

Aileen's cooking philosophy embodies the integrity of the country. She learned the basics from a baker, and later the chef of a renowned country pub. But it was in the Barossa that she discovered the true possibility of fresh produce under the wing of food legend and friend Maggie Beer at the Pheasant Farm Restaurant. "Ails" joined the Peter Lehmann family in 1999 to assist with the gardens, and has since created a labyrinth that is the living story of Peter Lehmann Wines. The nexus between cook and gardener is complete, with a fully productive vegetable garden providing a constant resource.